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SPECIAL FEATURE

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The Autumn Moon brings with it many memorable, moonlit nights – and over the centuries, its silvery sheen has kindled the flame of inspiration in Japan's great writers. As the moon waxed, the poets waxed creative, composing verses with a lunar theme. We explore Japan's shortest poetic form "Haiku" while appreciating the moon.

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Ponto Ponte
www.as-amid.com
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The Moon Shines in Haiku

Supermoon as a Creative Inspiration

September is a magical month for moon watchers. Time to observe the magnificent Harvest Moon. Illuminating the night sky, this bright, beautiful beacon is a friend to farmers, enabling them to "make hay while the moon shines" by harvesting crops after sundown. The Autumn Moon brings with it many memorable, moonlit nights – and over the centuries, its silvery sheen has kindled the flame of inspiration in Japan's great writers. As the moon waxed, the poets waxed creative, composing verses with a lunar theme.

Three or four times a year, the new or full moon coincides with the perigee of the moon – the point in time when the moon is closest to the Earth, so it appears fuller and even more luminous than usual. Astronomers call this phenomenon perigee-syzygy, but in 1979 astrologer, Richard Nolle coined a catchy new term: Supermoon. The final Supermoon of 2014 occurs on September 9, a perfect occasion to appreciate Japan's shortest poetic form, itself as fleeting and transcendent as a moonbeam. Haiku.

The Essence of Haiku

Think of haiku as a beautiful simplification of life's most complex mysteries: the genre is as powerful as it is concise. Supermoon night is an excellent occasion to get together with friends and savor these brief, exalting verses by reading them aloud. Tsukimi ("moon-viewing") is the Japanese tradition of partying to view the moon at harvest time. The custom began during the Heian period (794-the late 12th century), when aristocrats would gather to recite poetry by the light of the mid-Autumn moon. Although commoners at that time did not enjoy poetry reciting since they could not read or write, they certainly appreciated the beauty of the moon. During the Edo Period (1603-1868), more and more people became educated, and the samurai class, especially, started doing what aristocrats did. These events coincided with the establishment of the haiku form.

Originally called *haikai*, the form of haiku was perfected by Basho Matsuo*. Here is one of his haiku poems featuring the Autumn moon.

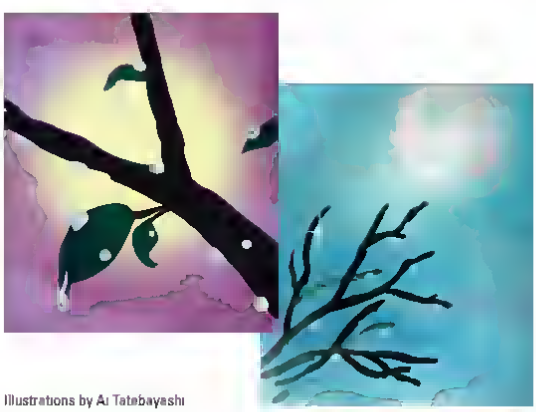
月はやし 梢は雨を 持ちながら
Tsuki hayashi
Kozue wa ame o
Mochinagara

Describing a rainy Autumn night, this haiku is a splendid example of the short poem's beautiful features. Take a look at the following two English translations.

The moon is passing quickly; leaves of the trees hold the rain. (© DS)
The moon races the clouds while raindrops to the treetops cling. (© Thomas McAuley)

Each translation has its own interpretation. The first one adds "leaves," although foliage is not specified in Basho's haiku, while the second one adds "clouds" despite the fact that there is no equivalent for clouds in the original. "Kozue" in Japanese simply means branch(es), so it can signify one branch or multiple branches, a branch with leaves or one without, treetop branches or ones near the lower part of the trunk. There is no way to know what Basho observed when he wrote this haiku in 1687, but his words give us the freedom to imagine.

Also, Basho reportedly wrote this haiku at a temple when he was 44 years old, so he might have been thinking of his own mortality—time flies ("the moon is passing quickly") and branches are heavy with rain (the burdens of aging). Or perhaps, with childlike wonder, he delighted in the beautiful, twinkling raindrops on the leaves as they reflected the moon's fast motion. We will never know for sure.



Illustrations by Ai Tatebayashi

The Grammar of Haiku Multiplies its Charm

Although writers the world over have tried composing haiku in their native languages – including the American authors Jack Kerouac and e.e. cummings – their poems simply cannot compare to the traditional haiku of Japan, which adheres strictly to certain time-honored rules. Japanese haiku is based on kigo – words that evoke the seasons. With its many phases and its potent symbolism of renewal, the moon is the ultimate kigo! The moon heralds its own season, a reliable constant of nature that occurs year-round, as compelling in the coldest winter as in the sultriest summer. Yet another "K" concept key to Japanese haiku is kire, or "cutting word," which always crystallizes the theme of the poem. In the above poem by Basho, the kire is Tsuki hayashi.

In English, poetry is measured in syllables, but the phonology of Japanese, an open-vowel language, is based on a unit called the mora. An English speaker would pronounce the word "cat" with one beat, but Japanese does "kya-t-to" with 3 beats, meaning 3 morae. Another example is "MacDonald"...3 beats in English but 6 beats in Japanese. This explains why it is one of the ultimate literary challenges for translators to capture the essence of traditional haiku in English.

English speakers tend to appreciate poetry that rhymes, but haiku does not. Instead, its rhythm is created by artful combinations of five and seven morae, which – although they do not rhyme – are as magical, in their own way, as the rhyming couplets of Shakespeare. Haiku follows a 5-7-5 mora structure, which adds up to seventeen morae.

Most of the traditional Japanese poetry employs various combinations of 5 and 7 morae. Here is a primer on other patterns also used in traditional Japanese poetry:

7-5 Cho: A style of writing that uses combinations of 7-5 morae repeatedly. This style produces soft, elegant verse, and is used in the Kokin Wakashu (Kokinshu), an anthology of waka (poetry) dating from the Heian period.
5-7 Cho: Uses combinations of 5-7 morae repeatedly. This style creates plain, powerful impressions, and is used in Man'yoshu, the oldest existing collection of Japanese poetry.
5-7-5-7-7: This mora style is called *tanka*.
7-7-7-5: This mora style is often used in *dodoitsu*, a comical poetic form.

Other Common Forms of Japanese Poetry

Tanka, mentioned above, used to be a more common form of poetry. The famous Ogura Hyakunin Isshu is a classical Japanese anthology of the 5-7-5-7-7 tanka as imagined by one hundred different poets. No fewer than twelve of the anthology's poems revolve around the moon, which indicates just how popular the lunar theme is among poets.

Senryu has the same 5-7-5 structure as haiku – three lines with seventeen or fewer morae – and yet it is totally different in spirit. Senryu do not have kigo or kire. Whereas haiku are serious about eternal nature and capturing a moment in time, senryu cast a cynical, darkly humorous eye on human nature and current events, capturing their comic flaws. An earnest poem about the harvest moon is a haiku, but a poem that wryly observes how #Supermoon is trending on Twitter would be a senryu.

The moon turns full on Tuesday, September 9 at 1:38 Universal Time – in New York, that's Monday, September 8 at 9:38 p.m. EDT. Take your favorite book of haiku outdoors when the moon shines its brightest, and the lunar-themed poetry of Japan will take on a whole new glow.

GIANTS OF HAIKU and Their Moon Haikus

The three great masters of the haiku genre are Basho, Buson, and Issa. The moon shines in the exquisite verse of each sensei, illuminating their timeless artistry for the ages.

Basho Matsuo (1644-1694) was the most famous poet of the Edo period. When Basho began writing, the poetic form was called haikai no renga, a sequence opening with a verse in 5-7-5 mora format; this verse was called a hokku. After centuries, when hokku became a standalone poem it was renamed haiku. He is known as the author of the travelogue The Narrow Road of the Deep North, which is one of the important Edo literature pieces. In addition to the haiku quoted before, he wrote various moon haiku, including:

名月や 池をめぐりて 夜もすがら

Meigetsu ya	*The harvest moon—*	
Ike o meguri te	*I stroll round the pond*	
Yomosugara	*Till the night is through*	(Tr. Makoto Ueda)

Buson Yosa (1716-1784) was a painter as well as a poet. Together with Basho and Issa, he is considered one of the greatest poets of the Edo period. His haiku style is known as realistic and picturesque. The multi-talented Buson also taught poetry, taking the pen name of Yahantei. Among his many moon haiku pieces, the most notable one is,

菜の花や 月は東に 日は西に

Nanohana ya	*rapeseed blossoms*	
Tsuki wa higashi ni	*the moon in the east*	
Hi wa nishi ni	*the sun in the west*	(Tr. Gabi Greve)

Issa Kobayashi (1763-1828) wrote more than 20,000 heartbreakingly beautiful haikus. He used simple and plain wording, yet his haikus are comical, satiric and compassionate. His pen name, Issa, means "cup of tea." The moon is one of his favorite motifs. This is a humorous and cute one,

名月を とって くれろと 泣く子かな

Meigetsu o	*"Gimme that harvest moon!"*	
Totte kurero to	*cries the crying*	
Nakuko kana	*child*	(Tr. David G. Lanoue)

All Things New from Stores, Products to Events

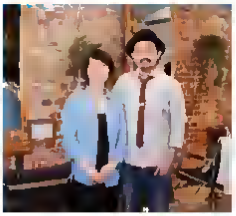
BEAUTY

Men's Barbershop and Hair Salon Offering a Place to Unwind

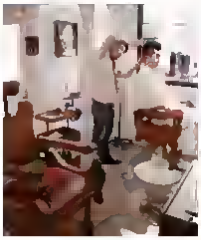
The intersection of SoHo, Little Italy and Nolita at the corner of Broome and Mott Streets is constantly bustled with a unique blend of people. This is the home of the new hair salon, KIDA, where a husband and wife stylist team offer a welcoming space and Japanese style services. There are many people who are attracted to the homey atmosphere and just walk in. "We want to make our place comfortable, relaxed and casual so people can drop by just as if they are visiting their friend's house," says Mrs. Megumi Kida. Actually, many customers hang out and chat even after their hair services are done.

The décor of the salon is based on their salon concept of "eco-friendly." Most items are handmade using reclaimed wood and antique materials, and plants are used as an accent and to make customers breathe in deeply and relax while receiving services. They also use natural products for their services, which are good for the body and the environment, such as brands like (MALIN + GOETZ) and Davines.

Another unique thing about KIDA is its floor plan. The area facing the Mott side is a barbershop for men where Mr. Shinnosuke Kida is in charge, and the one on the Broome side is a hair salon where Mrs. Kida does her hair cutting and color services. The connected area is a shampoo room. "Customers absolutely love our Japanese style shampoo and massage," says Mrs. Kida. This might be one of KIDA's tricks to make people completely unwind.



An abundance of sunlight comes in through the windows that face both streets, and the interior decorations based on their "eco-friendly" concept naturally make people unwind. The open-minded owners also contribute to the warmth of the salon.



With antique chairs, handmade mirrors and boxes, the barbershop section is carefully designed, reminiscent of the good old days of men's barbershops.

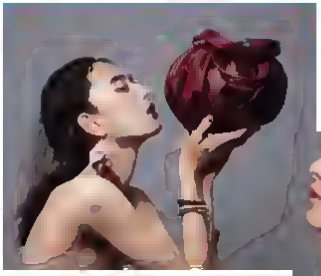
Just like the salon concept, "natural styling" is Mrs. Kida's signature. This means not following the trends too much, and creating hairstyles that match each customer's life.

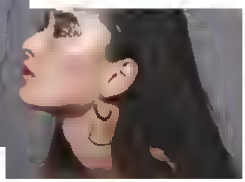
KIDA 369 Broome St., [at Mott St.], New York, NY 10013 | TEL. 212-219-0246 | www.kidanyc.com

SHOP

Up-and-Coming Designers' Jewelry in the Gallery Shop

Since its launch last summer, SELECTO, a gift shop inside hpgrp GALLERY NEW YORK, has been offering stylish fashion, interior and gift items selected by their buyers who travel around the world. It recently expanded its space to an area three times as large as the previous size, and increased the selection of jewelry lines. In conjunction with a project to promote original jewelry with a unique Japanese touch that was inaugurated by their parent company H.P. France, the new shop features 8 jewelry brands/designers. They are MAYU, C.A.D., ASOBINA, 19un-neuf, KOJI TAKUMA, Incantesimo, Hirondelle, and Rawje. All of them are up-and-coming Japanese jewelry designers who were introduced at the DRAMA trade show held in the gallery last year. They have developed original styles that emphasize delicateness and meticulousness while using materials and production methods unique to Japan. Selections can be purchased online, and another DRAMA trade show is planned for September 3-5 to premier new jewelry lines with more artists.





SELECTO and hpgrp GALLERY NEW YORK are owned by H.P. France, a Japanese fashion company that focuses on presenting contemporary artists who merge Western ideas with Japanese culture.

The upcoming DRAMA trade show will be held Sept. 3-5 at hpgrp GALLERY NEW YORK, and is open to the public.

Selecto 20th St. 2W, New York, NY 10011 | www.selectonewyork.com

hpgrp GALLERY NEW YORK | TEL. 212-727-2491 | www.hpgrpgallerynyc.com

SHOP

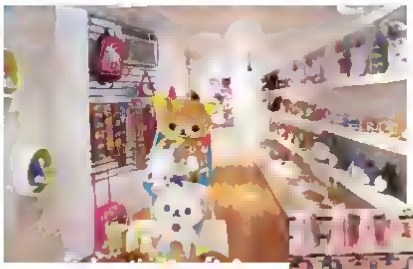
Cute Overload: Japanese Characters Gift Shop

Upper East Siders beware: there's a new, kitschy and totally addictive Japanese characters gift shop in town. Situated next to Collegiate and a throng of schools and day care centers on 82nd Street between 1st and 2nd Avenues, Ebisu Gift Shop will be drawing in kids of all ages after school. The store continuously offers a quickly evolving inventory of 200+ well curated, gift-able goods from Japan that are sure to keep fans on their feet. The store is a perfect solution to address the endless series of birthday parties that commence with each school year, where novel gifts are highly valued.

Character goods, at least when we stopped by, include plush Totoro's of varying sizes, Hello Kitty x Ugly Doll collaboration dolls, Rilakkuma bento boxes and lunch food design accessories, such as a plastic mold that shapes boiled eggs into bunny and bear faces. The biggest challenge is deciding between the fruit-smelling pens, tiered bright folders, fun textured stickers, candy-looking erasers, or the only-in-Japan Green Tea KitKat's.

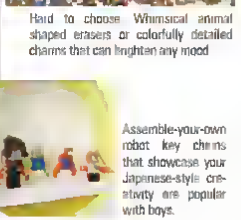
The boutique will also offer free weekly origami classes starting September, to be held every Wednesday from 3pm to 4pm. Stop by the store or call to sign up and secure your space.

While the intended customer profile is elementary and middle school kids, the store is already a magnet for adults that want to add some charm and whimsy to their office desk, key chain and apartment, too. Stepping into a treasure trove of a boutique, one wonders why such a collective character goods store offering the best in Japanese cute-ness didn't exist in this big city until now.



Hello Kitty's, robot key chains and cute back to school stationary direct from Japan line the walls up to the ceiling.

Oddly charming and huggable Totoro dolls from the classic anime film go quickly the biggest one already sold out.



Hard to choose. Whimsical animal shaped erasers or colorfully detailed charms that can brighten any mood.

Assemble-your-own robot key chains that showcase your Japanese-style creativity are popular with boys.

Ebisu Gift Shop
351 E. 82nd St., (bet. 1st & 2nd Aves.), New York, NY 10028 | TEL. 646-287 7162

ENTERTAINMENT

Doraemon Debut on Disney XD Channel

On July 7, one of Japan's favorite animated series "Doraemon" aired nationwide on Disney's XD channel. The eponymous main character is a cat robot who has time slipped from the 22nd century to the present, where he goes on adventures with his friend, a boy named Nobita who is good at neither school nor sports. Together they go on adventures and overcome obstacles using futuristic gadgets from Doraemon's 4th dimensional pocket.

The Doraemon anime being broadcast in the U.S. is not just a dubbed over version of the original Japanese one, as new localized images have been incorporated for North America. Also names have been changed so that they are easier to pronounce for English speaking children (Nobita becomes Noby, his friend Shizuka becomes Sue). Small details such as characters using forks instead of chopsticks and dollar bills instead of Japanese yen have been altered as well. However, the theme at the heart of Doraemon, that of people helping each other and challenging themselves, is unchanged and is expected to appeal to American children just as much as their Japanese counterparts.

Being promoted as part of the Japanese government's Cool Japan campaign, Doraemon has served as the Foreign Ministry's first animé cultural ambassador since 2008. The cartoon is currently broadcast in 40 different countries throughout Asia, Europe, Latin America, and the Middle East, in addition to its long-awaited North American release. This year celebrates Doraemon's 45th anniversary, and over 1000 episodes have aired to date.

©Fujiko Pro

www.doraemon.com | www.facebook.com/DoraemonUS

FASHION

Scandinavian Timeless Look Powered by Japanese Craftsmanship

Eyewear is an important accessory that determines your impression. Orgreen Eyewear provides premium designer optics, which are designed and developed in Denmark and made by hand in Japan. Known and respected for high standards and irrefutable quality. Individually crafted with about 200 mechanical steps in order to reach perfection. Colors are also uniquely developed in-house and carried out at labs in Japan to give an array of more than 400 hues. Their Autumn/Winter collection features the new, handcrafted, titanium frame, Tilda. Inspired by the Oscar-winning British actress Tilda Swinton, its circular lenses look retro with a thick upper bar and corners coupled with a thin bridge and temples adding a delicate, feminine feeling. You can find Orgreen Eyewear in select shops in New York, such as Studio Optix (63 W. 49th St.), 10/10 Optics (50 Madison Ave.), and Sheer Optics (1268 Madison Ave.).

Info: www.orgreenoptics.com

JAPAN BLOCK FAIR 2014

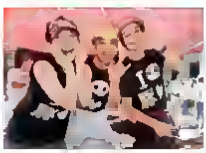
SAT. SEPTEMBER 6 11am-6pm

LOCATION: 6th Ave. (bet.Washington PL & Waverly PL)
Closest station West 4

ADMISSION: FREE

Come and enjoy this year's Japan Block Fair featuring a wide range of great Japanese food, arts, crafts, services, cool performances and don't forget the awesome Japanese products you can see at the event. Japan Block Fair is fun for all ages so please bring your family and friends to enjoy a Japanese cultural event all day long!

www.japanblockfair.com



This year's Japan Block Fair's highlight is the sale of products made in Tohoku district in northeast Japan and brought to NY by the students of Tohoku University as a part of Project Based Learning (PBL) Program. Please come to see and try the many high quality, handmade crafts and food you can only get from Tohoku Japan.

TOHOKU × WORLD

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TOHOKU University

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HAKATA TONTON

ARIYOSHI

Organized by ISOTOPE FOUNDATION / Associate company EMEMT Inc

Annual Travel Issue

Destination Unknown: Exploring Japanese Castles

In the past few years, Chopsticks NY introduced World Heritage Sites, unrivaled regional destinations, unknown regional produce, Furusato Antenna Shops (select shops in each prefecture) and more. This year Chopsticks NY highlights castles in Japan. They are extremely popular destinations among the Japanese, but tourists from outside the country are not really familiar with them. Bearing historical, aesthetic and technological elements, castles and castle towns are perfect for Chopsticks NY readers who have infinite curiosity

Destination Unknown: Exploring Japanese Castles

Many visitors to Japan from overseas choose to see and try something contemporary and high-tech, as well as something traditional and historical during their stay. Naturally the destinations they often select are Tokyo and Kyoto. But for those who want to explore more and go one step closer to the essence of Japan, castles and castle towns are the places to visit. They not only give you a feel of the samurai era, but also a sense of the life and culture which still remain in the genes of the Japanese and hints to understanding their mindset. Here we provide a list of 100 premium Japanese castles, tips for castle visits and brief explanations of selected castles that are worth visiting.

Tips to Appreciate Japanese Castles and Castle Towns

Each castle and castle town has unique features that have been developed over the centuries. Here are some suggestions for appreciating their uniqueness.

1. See the tenshu-kaku. The tenshu-kaku is the symbol of each castle, used as the watchtower during wartime and the representation of power during peaceful times.

2. Get to know who was the governing lord when it was built and how the ownership changed. There are castles owned by a single clan for centuries since their establishment, and some overtaken by other clans. The governing system varied from clan to clan, and that largely affected how the castle town developed.

3. Check out the aesthetic and functional elements. Whether it's built as a fortress, symbol of wealth or vanity, the aesthetic sense and structure of the castle illuminates the situation surrounding the governing clan, whether having gone through dangerous or peaceful times. Also, the materials used for the foundation and decorations often reflect local products and their industrial infrastructure.

4. Go to adjacent gardens, temples and facilities. Usually castles in Japan are built in the middle of a huge site surrounded by walls and moats for protection. Within the closed area there are gardens and recreation fields for the lord, but related facilities were also built outside the site, reflecting the clan's city planning and the locals' traditional lifestyle. To know the period when flowers bloom and when festivals and ceremonies are held is a good indication of the best time to visit.

5. Eat local delicacies and enjoy local crafts. Local produce and culinary cultures are not only influenced by local climate, but also closely related to the government system. It required governmental funds and support to develop certain industries, and government decisions were a huge factor. You might find a drastic difference between two neighbouring areas governed by different lords in terms of their foods and crafts.

100 Premium Castles

This is a list of castles designated by the Japan Castle Foundation in 2006. Many of them were rebuilt, but some still remain with their original architectural foundation.

Hokkaido
Nemuro Hanto Chashi Remains
Goryokaku
Matsumae-jo

Aomori Prefecture
Hirosaki-jo*
Ne-jo

Iwate Prefecture
Morioka-jo

Miyagi Prefecture
Taga-jo
Sendai-jo

Akita Prefecture
Kubota-jo

Yamagata Prefecture
Yamagata-jo

Fukushima Prefecture
Nihonmatsu-jo
Wakamatsu-jo
Shirakawa Komine-jo

Ibaraki Prefecture
Mito-jo

Tochigi Prefecture
Ashikaga-shi Yakata

Gunma Prefecture
Minowa-jo
Kanayama-jo

Tochigi Prefecture
Hachigata-jo
Kawagoe-jo

Chiba Prefecture
Sakura-jo

Tokyo Metropolis
Edo-jo
Hachioji-jo

Kanagawa Prefecture
Odawara-jo

Yamanashi Prefecture
Takeda-shi Yakata
Kofu-jo

Nagano Prefecture
Matsushiro-jo
Ueda-jo
Komoro-jo
Matsumoto-jo*
Takato-jo

Niigata Prefecture
Shibata-jo
Kasugayama-jo

Toyama Prefecture
Takaoka-jo

Ishikawa Prefecture
Nanao-jo
Kanazawa-jo

Fukui Prefecture
Maruoka-jo*
Ichijodani-jo

Gifu Prefecture
Iwamura-jo
Gifu-jo

Shizuoka Prefecture
Yamanaka-jo
Sunpu-jo
Kakegawa-jo

Aichi Prefecture
Inuyama-jo*
Nagoya-jo
Okazaki-jo
Nagashino-jo

Mie Prefecture
Iga Ueno-jo
Matsuzaka-jo

Shiga Prefecture
Odani-jo
Hikone-jo*
Azuchi-jo
Kannonji-jo

Kyoto Prefecture
Nijo-jo
Oshiki-jo
Chihaya-jo

Hyogo Prefecture
Takeda-jo
Shinoyama-jo
Akashi-jo
Himeji-jo*
Ako-jo

Nara Prefecture
Takatori-jo

Wakayama Prefecture
Wakayama-jo

Tottori Prefecture
Tottori-jo

Shimane Prefecture
Matsue-jo*
Gassan Toda-jo
Tsuwano-jo

Okayama Prefecture
Tsuyama-jo
Bicchu Matsuyama-jo*
Kino-jo
Okayama-jo

Hiroshima Prefecture
Fukuyama-jo
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Hagi-jo

Tokushima Prefecture
Tokushima-jo

Kagawa Prefecture
Takamatsu-jo
Marugame-jo*

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Kochi Prefecture
Kochi-jo*

Fukuoka Prefecture
Fukuoka-jo
Ono-jo

Saga Prefecture
Nagoya-jo
Yoshinogari Remains
Saga-jo
Shimabara-jo

Nagasaki Prefecture
Hirado-jo
Shimabara-jo

Kumamoto Prefecture
Kumamoto-jo
Hitoyoshi-jo

Oita Prefecture
Oita Funai-jo

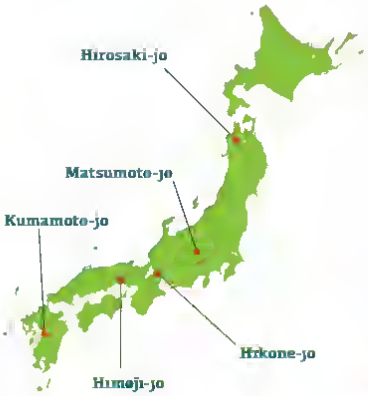
Miyazaki Prefecture
Obi-jo

Kagoshima Prefecture
Kagoshima-jo

Okinawa Prefecture
Nakijingusuku-jo
Nakagusuku-jo
Shuri-jo

*Castles that still have their original tenshukaku built when the clan was governing in the Edo Period. There are only 12 tenshukaku left in this category, which are called the "12 Ganzou Tenshu."

5 Castles to Visit During Your Next Trip to Japan



Hirosaki-jo
(Aomori Prefecture)

Originally constructed in 1611 by the lord Tsugaru, it was a gorgeous 5-tier tenshukaku but after being struck by a thunderbolt it burned down in 1627. The Tsugaru clan planned to rebuild it, but the Edo Shogunate (1603-1868) enacted an edict that prohibited building a tenshukaku. Therefore the clan had to build a smaller, 3-tier tower under the name of "sub-watchtower." Hirosaki Park where the tenshukaku is located is also known for its beautiful cherry blossom trees, and attracts 2,300,000 visitors during the Cherry Blossom Festival season from late April to the beginning of May.

© JNTO

www.city.hirosaki.aomori.jp/kanko/shisetsu/park/

© Yasufumi Nishi, JNTO

Matsumoto-jo
(Nagano Prefecture)

© Matsumoto City / JNTO

Built in 1593-1594, this castle is the oldest 5-tier castle remaining today. It has a unique structure consisting of two towers of different styles. One is a typical wartime castle structure with few windows, gimmicks to trap enemies, and black walls, and the other is a tower without any defense system. The castle site is also protected by three rings of moats. Due to its black, powerful exterior, it's also called Crow Castle by locals. There are long and steep staircases (140 steps, maximum angle 61 degrees) inside the tenshukaku. The castle changed its lord several times.

www.city.matsumoto.nagano.jp/miryoku/sira/index.html

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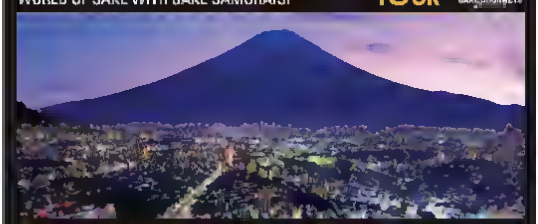

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Hikone-jo
(Shiga Prefecture)

Built on a lakeside mountain of Japan's biggest lake, Biwa-ko, by the Ii clan. Construction took over 20 years from planning to completion. Made by using the most advanced engineering at that time, the castle has various defense systems such as disguised holes on the wall for shooting, steep (62 degree) detachable staircases and a tricky stone foundation. The tenshukaku and other remains in the castle site are intact and the original structure has lasted very well for 400 years.

www.hikoneshi.com/jp/castle/

Himeji-jo
(Hyogo Prefecture)

It is a rare castle that did not experience any battles or natural disasters in the 400 years of history since its establishment. This is a beautiful example of early 17th century Japanese castle architecture equipped with highly developed defense systems and protection devices and it was recognized as a UNESCO World Heritage Site in 1993. Its majestic appearance with white, plastered earthen walls and layered roofs gives it the name White Heron Castle. Currently it is going through major renovations which began in 2009. Several segments are open to the public but the tenshukaku won't be revealed until the renovation is completed, which is scheduled for March 2015.

www.city.himeji.lg.jp/guide/castle/

Kumamoto-jo
(Kumamoto Prefecture)

Where Kumamoto-jo is situated had been ideal for battles and some clans had built castles there before, but the one who established the current style is lord Kiyomasa Kato (1562-1611). After his predecessor's forfeiture, he took over the region and founded the castle by using the most advanced engineering at the time. Its curved stone walls called Musha-gaeshi, which were designed to repel attackers, are particularly famous. The tenshukaku had 6 stories including one story in the basement, but unfortunately most of the buildings on the castle site were destroyed in the Southwestern War in 1877. The present Kumamoto-jo was rebuilt in 1960 and a major renovation was completed in 2007. Kumamoto-jo is known as one of the 3 most beautiful castles in Japan.

www.manyou-kumamoto.jp/castle/

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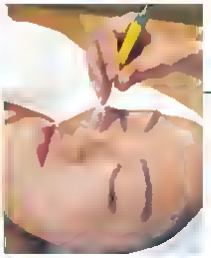

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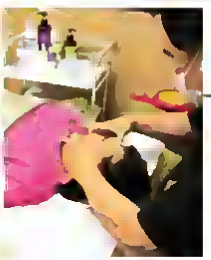

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- Tofu Shirataki is a pasta alternative made by blending the flour of the konnyaku (a type of Asian yam) and tofu.
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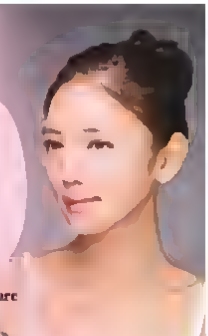

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that charactenze Japan's spirit of constant quality improvement.

Kome nuka powder can be used to help prevent wrinkles clear blemishes absorb dirt and oil from pores moisturize and balance the natural oils in the skin.

Many vegetables can be pickled with kome nuka though traditional varieties include eggplant, Japanese radishes (daikon), cabbage, and cucumbers.

Komenuka Bijin is a popular skincare line featuring the power of kome nuka
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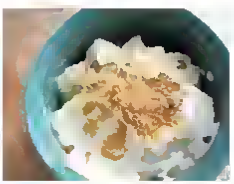

Kome nuka powder can be added to yogurt and milk drinks as a low calorie vitamin supplement.

Vol. 43 - MONO of the month

Kome Nuka (Rice Bran)

Rice has been known as an important food source in Japan for over two thousand years It is no surprise that the Japanese utilize all components of a single grain of rice in their everyday life When rice (or any cereal grain) is milled or refined for consumption, the protective outer husk of each grain is stripped off This outer shell, known as bran (nuka), has many health benefits that the Japanese have found ways to take advantage of

Nuka is in fact edible, however the unprocessed texture of rice husks can be difficult on the digestive system Powdered rice bran (kome nuka) has many health benefits and can be added to most foods to help prevent overeating, relieve constipation, and nourish the skin Vegetables pickled in rice bran (nuka zuke) is one of the main ways that rice bran is consumed in Japan The fermentation process that occurs during the pickling process extends the shelf life of food for many months This process also stores the nutrients and vitamins of the food, rather than destroying them Protein, potassium, iron, calcium, magnesium, vitamins E, B1, B2, B3 B6, bifidobacteria, and many more important minerals can be found in most pickled foods

When creating nuka zuke the nuka is mixed with salt, kombu seaweed, and water The result is a wet sand textured paste (nuka miso) that vegetables are added to every day for a few days until a fermenting culture has been established At this point the (nuka-bed) contains active fermenting cultures and has a complex earthy aroma The initial vegetables are then discarded and the pickling vegetables are buried in the bed for anywhere from a few hours to as long as several months The strength and flavor of the resulting nuka zuke depends on the period of time that vegetables are left to pickle

Kome nuka can be added to regular cooking very easily To make fiber rich muffins and scones, just replace flour with kome nuka when baking Kome nuka can enrich texture and flavor when mixing into curry and stew while it can add sweetness to an omelet

Kome nuka beauty products are also a well-kept secret of the Japanese Kome nuka powder packets as well as liquid and bar soaps, are used as natural skin cleansers, moisturizers, softeners and stress relievers Nuka oil is both a beauty product (used for skin and hair) and as a salad dressing, as it is rich in a multitude of vitamins (such as B1, B2, and E), and antioxidants When refined the bran becomes a ceramide, which is a component in skin that maintains the balance of nutrients Many dry skin issues begin when a person lacks ceramide in the top layer of their skin All of this means that kome nuka is essentially a natural anti-aging skin product, which can both be consumed or applied to the body

Home cleaning products made of kome nuka have become a common alternative to artificial cleaning soaps and floors waxes in Japan Gardener s soaps, floor cleaning oils, and waxes are often made with chemicals such as ammonia or bleach making them unsafe for pets and children Refined bran creates a natural wax that can be used with little to no other ingredients This makes kome nuka based cleaning products a safe and natural alternative to harsh house cleaners

This wonder by product of rice has a multitude of beauty food, and cleaning uses It's never too late to start using healthier alternates in life, so check out a supermarket near you for kome nuka based products today

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Midtown East — Herbal Fairy Wellness Spa
333 E. 43th St. Lobby C (bet. 1st & 2nd Ave.) — $90 /60min
212-260-3588

Midtown East — Kenkodo Inc.
211 E. 53rd St. (bet. 2nd & 3rd Ave.) — $80 /60min
212-980-0086

Chelsea — Cowhicks Japan★
137 W. 19th St. (bet. 6th & 7th Ave.) — $45 /30min
212-367-2123

East Village — Kelsy
229 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) — $45 /60min
212-253-8171

Lower Mhn — Health Trail CO
23 Pell St. 2 Fl. (bet. Mott & Doyers St.) — $48 /60min
212-608-2212

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl. (bet. Broadway & Crosby St.) — $55 /60min
212-625-9368

New Jersey — Endo Seitai Shiatsu NJ
23 Kingsland St. 2 Fl. Nutley, NJ 07110 — $80 /60min
973-351-2939

ACUPUNCTURE

Midtown West — Nihon Medical Healthcare (Manhattan 4)
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) — $80 & up
212-575-6310

Midtown West — Vital Balance Healing Center
241 W. 37th St. #405 (bet. 7th & 8th Ave.) — $95 /60min
212-470-9258

Midtown West — Yamaguchi Acupuncture★

One of the most distinguished acupuncturist and Kampo herbalists with 36 years of experience, licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digestive problems. www.yamasherbs.com
161 W. 54th St. #21 (bet. 6th & 7th Ave.) — Acupuncture
212-246-7588, www.yamaguchiacupuncture.com

Midtown East — Acumed Center★
150 E. 58th St. #1C (bet. 3rd & Lexington Ave.) — $90 /60min
212-688-1977

Midtown East — Amy Nature Center
137 E. 47th St. 1 Fl. (3rd & Lexington Ave.) — $80 Asst
212-317-2720

Chelsea — Love & Compassion
48 W. 21st St. 7 Fl. (bet. 5th & 6th Ave.) — $140 /120min
212-242-8701

Chelsea — SuHu Natural Health
1 Union Sq. W. #715 (at E. 14th St.) — $90 /visit
212-631-1281

Soho — Mushin Acupuncture★
50 Greene St. 2fl. (bet. Broome & Grand St.) — $75 & up
347-625-7242

Queens — Chea Gui
133-47 Sanford Ave. #1G Flushing, NY 11355 — $60 /45min
718-351-7222

Long Island — Kimura Acupuncture
837 Willis Ave., Williston Park, NY 11596 — $80/acu $40/ear
516-832-1282

New Jersey — Dr. Hong
6135 Bergenline Ave. #3, West NY, NJ 07093 — $70 /30min
201-854-6486

DOCTOR

Upper East — Charles K. Lovtag★
17 E. 94th St. (bet. 5th & Madison Ave.) — Cosmetic Surgery
212-861-7373

Midtown West **Anshin Medical Health Care**
38 W 44th St. #303 (bet. 5th & 6th Ave.) | General Clinic
212-730-8010

Midtown West **Nihon Medical Healthcare (Manhattan 44)**
15 W 44th St. 10 Fl. (bet. 5th & 6th Ave.) | General Clinic
212-575-8810

Midtown East **Dantal Serenity**

Dr. Nina Chang is a winner of the American Academy of Implant Dentistry Award. Dantal Serenity offers free dental consultation with [illegible] pain free dental injections and digital X-ray system. (Emergency Line: 917-830-7181)
425 Madison Ave. #1800 (bet. 48th & 49th St.) | Dentist
212-247-4631 www.dantalserenity.us

Midtown East **Haruyo Fujiwaki PhD**
117 E.37th St. #1A (bet. Lex. & Park Ave.) | Psychologist
212-288-2827

Midtown East **iDo Holistic Center***
22 E. 49th St. 3rd Fl. (bet Madison & 5th Ave.) | Herbal Medicine
212-838-2800

Midtown East **Japanese Medical Practice**
56 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | General Clinic
212-683-2119

Midtown East **Nihon Medical Healthcare (Manhattan 56)**
305 East 56th St., Suite #102 (bet. 1st & 2nd Ave. | General Clinic
212-532-8810

Chelsea **Haruea Miyamoto SW**
364 W. 18th St. #3C (bet. 8th & 9th Ave.) | Social Worker
347-403-3508

New Jersey **Edgewater Family Care Center**
725 River Rd. #202, Edgewater, NJ 07020 | General Clinic
201-943-4040

Gramercy **Astor Smile Dental**

Dr. Jo is a graduate of NYU and specializes in general & cosmetic dentistry including white resin fillings, crowns, bridges veneers, implants, Invisalign, Lumineers and teeth whitening with state-of-art equipment and technology. Mon Sat. 9-6pm
191 3rd Ave. (at 17th St.) | Dentist
212-254-0100 www.astorsmiledental.com

New Jersey **Japanese Women's Center**
670 Palisade Ave. 3 Fl. Teaneck, NJ 07666 | OBGYN
201 747 2284

CHIROPRACTIC

Upper East **Cucci Chiropractic***
131 E. 61st St. (bet. Park & Lexington) | $100-/visit
212-980-9332

Midtown East **Horado Chiropractic**
15 E. 40th St. #301 (bet. Madison & 5th Ave.) | $80-/visit
212-300-8031

OTHER

Westchester **Usaea-ConneXiaa**
300 Mamaroneck Ave. White Plains, NY 10605 Diet
914-255-5288

Upstate **Body By Chizuru**
40 Memorial Hwy, New Rochelle, NY 10801 | Personal Trainer
917-859-8670

New Jersey **Club Metro USA***
1642 Schlosser St. Fort Lee, NJ 07024
201-944-2725

Beauty Guide

Indicated prices are base haircut price for hair salons and recommended treatment price for spas.
Coupon available at www.chopsticksny.com
Chopsticks NY available to pick up

HAIR SALON

Upper East **Giovanni-Socchi**
1364 Lexington Ave. (bet. 90th & 91st St.) | $50-
212 360-5567

Upper East **Michi***
208 E. 60th St. (bet. 2nd & 3rd Ave.) | $50-
212-752-8228

Upper East **Tokuyama Salaa***

With experience in the magazine's fashion shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous make-up can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.
230 E. 53rd St. (bet. 2nd & 3rd Ave.) | $60
646-546-8565 www.tokuyamasalon.com

Upper East **Tomoko Shima Hair Salon***
171 E. 82nd St. (bet. Lexington & 3rd Ave.) | $60-
212 722-8628

Midtown West **Miegle Salon New York**
10 W. 55th St. 2 Fl. (bet. 5th & 6th Ave.) | $60-
212-459-3300

Midtown West **Mitzu Hair & Make-up**
57 W. 57th St. #1204 (at 6th Ave.) | $135-
212-575-5360

Midtown East **Eiji Salon**
801 Madison Ave. 5 Fl. (bet. 67th & 68th St.) | $125-
212-831-3454

Midtown East **Hair Mates Midtown***
114 E. 40th St. (bet. Lexington & Park Ave.) | $55-
212-986-2630

Midtown East **Hazuki Hair**
328 E. 53rd St. (bet. 1st & 2nd Ave.) | $50-
212 755-2623

Midtown East **HEARTS New York Salon***
40 E.54th St. (bet. Park & Madison) | $70-
212-810-6300

Midtown East **Hisako Salon***
233 E. 50th St. (bet. 2nd & 3rd Ave.) | $60-
212 764-7640

Midtown East **Momotaro***
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) | $70-
212 758-2392

Midtown East **RH Plus Salaa***

RH+

Try the newest perm technology from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smooth-ing Solution Cashmere Luminance which smoothes hair effectively.
505 3rd Ave. 2 Fl. (bet. 49th & 50th St.) | $50
212-644-8058 www.rhplusny.com

Midtown East **Salon Kinya**
3 E. 41st St. 2 Fl. (bet.5th & Madison Ave.) | $65-
212-576-1117

Midtown East **Salon Wave**
1029 3rd Ave. (at 64th St.) | $50-
212 355-7300

Midtown East **T-Gardees New York**
328 E. 59th St. (bet. 1st & 2nd Aves.) | $70-
212-355-0105

Chelsea **Cowlicks Japaa***

Cowlicks offers a full range of services: styling, color conditioning treatments perms, Japanese hair straightening and Shiatsu head-spa. In addition you can offset your hunger pains with relaxing hydrovac deep scalp cleaning in a mellow environment.
137 W. 19th St. (bet. 6th & 7th Ave.) | $57
212 367-8123 cowlicksjapan.com

Chelsea **Hair Mates Union Square**
23 E. 17th St. (bet. Broadway & 5th Ave.) | $50-
646-892-4750

Chelsea **Hisako Salon***
183 7th Ave. (bet. 20th & 21st St.) | $55-
212-989-2233

Chelsea **KIWA Salon***
234 W 27th St. (bet. 7th & 8th Ave.) | $55-
212-620-3646

Chelsea **Tomoko Shima Hair Salon***
235 W. 14th St. (bet. 7th & 8th Ave.) | $65-
646-438-9277

Gramercy **Hayato Beside Salon & Academy**

HAYATO BESIDE

Newly opened Hayato Beside Salon & Academy is reasonably priced and features experienced stylists as well as stylists who have had comprehensive training in color advanced cuts and perms and have passed hair model exams.
125 E. 23rd St. (bet. Park & Lexington Ave.(3rd fl.) | $35-
646-682-8024 www.hayatobeside.com

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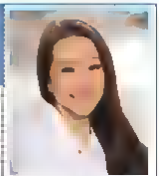

Dr. Jo specializes in General & Cosmetic dentistry including white resin fillings, crowns, bridges veneers, implants, Invisalign, luminers, and teeth whitening
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•Manicure
•Pedicure
•Nail Extensions
40 E. 58th St. (bet. Madison & Park Ave)
MON-FRI: 11am-9pm SUN: 11am-8pm
www.beauty-ny.com
212-702-9660

Gramercy **Hayato New York***
125 E 23rd St 2 FL (bet. Lexington & Park Ave) $70-
212-673-7373

Gramercy **Ken Shigematsu**
123 5th Ave 2Fl (bet 19th & 20th St.) $60-
646-234-1134

Gramercy **Shinp 5th Ave Salon**
123 5th Ave. 2Fl (bet 19th & 20th St) $30-
347 590-0601

Gramercy **Warren-Tricomi**
125 5th Ave (bet. 19th & 20th St.) $160-
212-982-8959

West Village **SEI-TOMDKO W4**
142 W 4th St (Washington Sq Pk. & 6th Ave) $40-
212 477-5475

West Village **YUI SALON***
323 W 11th St. (bet. Greenwich & Washington) $70-
212-647-9303

East Village **Diala***
149 Ave A (bet. 9th & 10th St.) $50-
212-477-5252

East Village **Hair Mates Downtown***
13 3rd Ave. (bet. 7th & St. Marks Pl) $45-
212-977-4612

East Village **Hoshi Coopa II**
214 E. 9th St (bet. 2nd & 3rd Ave) $45-
212-995-0393

East Village **i Salon***
77 E. 10th St (bet. 3rd & 4th Ave) $45-
212 505-0537

East Village **K2 Salon***
215 E. 10th St. (bet. 1st & 2nd Ave) $95-
212 260-5155

East Village **Kiyora Salon***
15 E. 12th St 2 Fl (5th Ave. & University Pl.) $40-
212 414-4488

East Village **Patricia Field***
306 Bowery (bet. Huston & Bleecker St) $80-
212 [illegible]

East Village **Pirka Salon***
233 E. 4th St (bet. Ave A & B) $60-
212 673-6209

East Village **Q Hair***
19 Ffemmer St (bet. Bowery & Lafayette St.) $80-
212 614-8729

East Village **REBIRTH***
304 E. 9th St. (bet Ave B & C) $60-
212 677 1742

East Village **SALON VIJIN***
22 East 1st St. (bet. Bowery & 2nd Ave) $80-
212 564-0064

East Village **SEI-TOMDKO 02**
126 E 4th St (bet. 1st & 2nd Ave) $40-
212 473-3320

East Village **Shizea**
127 E. 9th St (bet. Ave. B & C) $65-
212 477 2128

East Village **Takamichi Hair***
293 Bowery St (bet. Houston & Stanton St.) $120-
212 420-7573

East Village **Tokuyama Salon**
127 E. 9th St (bet. Ave. B & C) $60-
212 260 7607

East Village **Trois Pergaes***
150 2nd Ave (bet. 9th & 10th St.) $95-
212 388-9542

East Village **Ueno Salon***
408 E. 9th St (bet. Ave. A & 1st Ave.) $65-
212 505 7773

East Village **Yu-C Salna***

The owner stylist Yoshimi lived Innky & enjoy styles of Tokye elegance of Paris and aggressiveness of NY styles and highlights indiv dual customer s personality. A comb nation of Japanese Straight Perm and cut is $300 & up. Student discount ava lable

228 E 9th St (bet 2nd & 3rd Ave) $75-
212-529-0359 www.yu-csalon.com

Lower Mhn **Cacoro Salna**
122 Ludlow St (bet. Rivington & Delancey St.) $65-
212-228-8368

Lower Mhn **Kanako Salon**
91 Clinton St (bet. Rivington & Delancey St) $40-
212 260-3611

Tribeca **Salna Musa**
150 Sullivan St. (bet. Prince & Houston St) $75-
646-484-6033

Brooklyn **Cacoro Salon***
125 N 6th St (bet. 6th & 7th St.) $60-
718-302 1186

Brooklyn **Commune Salon & Gift***
181 Grand St (bet. Driggs & Bedford Ave) $80-
718-384 7412

Long Island **LI Wave**

Cozy hair salon staffed with experienced stylists trained in Japan and NY. After a thorough consultation, your stylist will suggest the best styles to match your personality. They also offer eye lash perms and gel nails. First time customers get 20% off thru Sept. 30th

19 Haven Ave. 2FL Port Washington, NY 11050 $40-
516-883-3046 www.wavesalon.com

Westchester **Hair Studio NAKA***
267 Halstead Ave Harrison, NY 10528 $65-
914-835-0046

Westchester **Hiro's Hair Salna***
290 Railroad Ave Greenwich, CT 06830 $95-
203-769-1620

Westchester **Momotaro***
2 Spencer Pl 2 Fl Scarsdale, NY 10583 $60-
914-472-5897

New Jersey **Akane Salon***
2024 Center Ave. Fort Lee, NJ 07024 $40-
201-461-9644

New Jersey **Katsuko Salna***
203b Lemoine Ave. Bster Fort Lee, NJ 07024 $60-
201-585-3699

New Jersey **Michi Beauty Salon**
585 River Rd. Edgewater, NJ 07020 $50-
201-941-1199

New Jersey **Salna Oasis***
170 Main St. Fort Lee, NJ 07024 $50-
201 242-0564

New Jersey **Tosh Hair Sopreme***
1550 Lemoine Ave. Fort Lee, NJ 07024 $45-
201-461-3637

SPA

Upper West **Salon de Tokyo***
200 W 57th St. #1330 (bet. 7th Ave & Broadway) $70-
212-757 2187

Midtown West **Nihna Day Spa**
15 W 44th St 10 FL (bet. 5th & 6th Ave.) $40-
212-575-7932

Midtown West **Purest Laser**
25 W 39th St. 8th Fl (bet. 5th & 6th St) 30 shots
212-302-0038 $45-

Midtown West **SHIZUKA New York**
7 W 51st St. 6 Fl (bet. 5th & 6th Ave) $65-
212-644-7400

Midtown East **Haan Day Spa***
209 E 56th St. (bet. 2nd & 3rd Ave) $100-
212-752-5223

Midtown East **Herbal Fairy Wellness Spa**

He bal Fa ry Wellness Spa g ves you a un que comb nation of Eastern and Western advanced treatments with exotic oils and organic lotions. They are experts at Swedish deep tissue and shiatsu massage, body scrub, acupuncture and lava stone.

333 E 49th St. (bet 1st & 2nd Ave) $30-/
212-661-3568 www.herbalfa ry.com 60min

Midtown East **MOONFLOWER SPA***
8 E 41st St. 3 Fl (bet. Madison & 5th Ave.) $75-
212-683-8729

Midtown East **Yokie Beauty Spa**
40 E. 58th St (bet Park & Madison Ave) $40-
212 702-9750

Koreatown **YAK SON HOUSE***
36 W. 32nd St. 301 (bet. Broadway & 5th Ave) $150-
212-564-7474

Chelsea **New York Electrolysis**

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven and permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hairs!

10 E 23rd St #220 (bet. Park & 5th Ave.) $50-
212-673-4358 www.electrolysnyc.com /15min

Chelsea **Excy Laser Hair Removal***
143 W. 29th St. (bet. 6th & 7th Ave) $30-
212-695-1888

Lower Mhn **KSS BEAUTY SPA**
187 Centre St. (bet. Canal & Hester St.) $39-
212-966-8531

Lower Mhn **Corina Beauty Center**

Offering quality services for over 30 years. Corina Beauty Center provides Facial and Natural Permanent Eye Brow ($250) services. Herbal Facial ($45) Deep Cleanser Facial ($55), HF Treatment ($180) Algo Mask ($85)

121 Baxter St. (bet. Canal & Hester St.) $35-
212-941-7118

Lower Mhn **Lucky Island**

Lucky Island (Chinese name 幸福岛) offers quality services with over 20 years of experience. They provide foot rub ($30/h) and bank rubs ($40/h) that make you relax and feel much better. Also they provide 2 free massage coupons for visitors who come more than 10 times.

156 Mott St. (bet. Broome & Grand St.) $30-
212-226-6329

Queens **este de doronko**
115-49 Union Tpk. Forest Hills, NY 11375 $30-
917-886-4004

Westchester **este de doronko***
21 Lake St. White Plains, NY 10603 $60-
917-886-4004

New Jersey **King SPA Fitness**
321 Commercial Ave. Palisades Park, NJ 07650 $45-
201-947-8855

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*Mention this promotion when making an appt
*Valid until 09/30/2014

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T. 212-355-3030 Closed on Mondays

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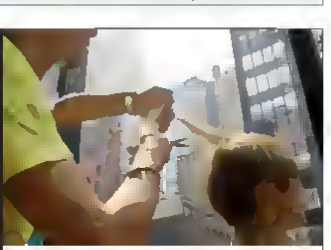

805 3rd Ave. 2FL. (bet. 49th & 50th St.)
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Sat & Sun: 10am- 7pm

Celeb Stylist Arrives in Nolita

Beauty Interview: Ritsu of DRESS HAIR SALON

What inspired you to come here from Tokyo where you had a successful career in top salons and fashion magazines?

The owner of DRESS Hair Salon by Miwa invited me to join his salon in trendy Nolita. I was drawn to the exciting idea of bringing my Japanese techniques and style to the international women of New York who seemed to consider hair as a form of self-expression.

What are Japan-trained stylists especially great at?

Japanese women have thicker, non-wavy hair that falls straight down so the cut has to be very calculated, intricate and precise to avoid a blunt "chopped off" look. Veteran stylists are very meticulous and have a thorough understanding of how hair will act once dry. Leading stylists typically do both cut and color on their clients so the coordination between the two compliment and enhance each other perfectly.

Do you have a signature style?

I try to bring a subtle, fashionable "edge" to each client's look that enhances their natural hair texture, color, face and personal style. Many come for my mesh coloring, a high design form of highlighting that strategically places accent colors to add dimension to the hair style and compliment the cut.

How do you stay current and creative?

I work with designers and artists for fashion events and look books. They allow me to get imaginative and actualize my grander visions. The constant exposure to fashion, design and cultures in New York continuously fire my creativity.

A celebrity hair stylist and colorist in Tokyo, Ritsu offers uniquely fashionable mesh coloring and cuts to her downtown clientele.

DRESS HAIR SALON is currently offering 20% off all menu. The promotion is valid until the end of September.

DRESS HAIR SALON
166 Elizabeth St.
(bet. Kenmare & Spring Sts.)
New York, NY 10012
TEL: 646-912-9644
www.dress-hairsalon.com

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Japanese Restaurant Review

Cho-Ko Restaurant
•
Alpha Fusion 34
•
Nishida Shoten

Asian Restaurant Review

KOA

Chopsticks NY's Test Kitchen

Duck Tataki by
Chef Renier Schoeman of Equus

Listings

Japanese Restaurant
•
Asian Restaurant

Cho-Ko Restaurant

59 1st Ave. (bet. 3rd & 4th Sts.) New York, NY 10003
Sun-Thu. 12 pm-M dnight, Fri Sat: 12 pm-2 am

Created by a Chinese native, Mr. Haiguang Qing who has studied Japanese cuisine for more than twenty years both in New York and Japan, Cho-Ko offers unique Chinese style ramen in the East Village. Taking its name from a restaurant he worked at in Tokyo for more than 10 years, the small, cozy joint sets a comfortable mood for anyone to walk in alone or with a small group to get a quick and delicious meal with no fuss or frills involved like a real ramen house. The restaurant serves the traditional Japanese-Chinese dishes like *Hiyashi Chuka* (cold ramen noodles), *Gomoku Ramen* (ramen topped with stir-fried, mixed ingredients), *Zha Jiang Men* (ramen topped with spicy meat sauce), and *Chahan* (fried rice). The favorite among customers during the summertime is, of course, the cold *Hiyashi-Chuka* that is covered with tons of toppings such as apples, tomato, roast pork, boiled egg, shrimp, cucumber, seaweed, and ginger with a refreshing sweet and sour sauce and a dash of lemon juice for a gentle kick. The all season favorite, however, is the *Gomoku Ramen*. All portions are big and hearty, yet the taste is overall very gentle and easy on the palate, and everything is generously priced, which makes this place a new gem in town.

Gomoku Ramen is the soy based noodle soup topped with egg, shrimp, wood ear mushrooms, chicken, pork, napa cabbage, bok choy, carrots, bamboo shoots, and squid.

The unassuming small space is packed with yumminess

Hiyashi-Chuka with a whole bunch of toppings is like a noodle salad, perfect for the hot months

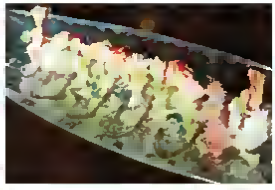
3 Best Sellers

- **Gomoku Ramen** $9
- **Fried Rice** $8
- **Lunch Special with Ramen and ½ Fried Rice Combo** $13

Alpha Fusion 34

385 W 34th St. (bet. 8th and 9th Aves.) New York, NY 10001
TEL. 212 279-6887 | www.alpha34.com
Mon-Sun 12 pm-11pm

Opened in 2007, Alpha Fusion in Hell's Kitchen has been a go-to place for everything Asian cuisine for their neighborhood. Serving a variety of dishes from Japanese, Thai, Chinese, Indian, and even steak as well as vegetarian items, there is something for everyone here, even if you were to come in a large group with picky eaters in the mix. Most known for their creative sushi rolls like *Sexy Jimmy* (shrimp tempura roll) and *American Dream* (crunchy and spicy tuna, salmon, and yellowtail), all the things they do have a festive, modern flare. *Spicy Tuna on Pringles* topped with black tobiko is a good example of the fun they have with creating their menu, which goes hand in hand with their friendly attitude that creates an inviting atmosphere where even first timers feel like they are part of the gang. Everything here is made from scratch and with fresh ingredients without the use of any chemicals and promoting healthy portions so eaters can feel good all around. Owner, Henry Yang is also happy to cater to any special requests. "We go to any length to make our customers happy," he explains. The *Crispy Duck with Pineapple Fried Rice* is a must have, with a crispiness on the outside and tender juicy meat on the inside, and slightly sweet fried rice as a complement.



Sexy Jimmy is topped with wasabi honey and spicy aioli sauce then set on fire to add sizzle to the already sizzling dish

Grilled Sesame Noodle and *Spicy Tuna Pringles* are light dishes great for the summer months.

Located by Penn Station, the restaurant is an easy train ride away from any part of the city

3 Best Sellers		
•	**Crispy Duck with Pineapple Fried Rice**	$18
•	**Grilled Sesame Tuna with Soba Noodle**	$20
•	**American Dream Sushi Roll**	$24

Nishida Shoten

302 E. 49th St. (bet. 1st and 2nd Aves.) New York, NY 10017
TEL. 212 308-0751 | www.ramenjoe.com
Mon-Sat. 11:30 am-4 am, Sun. 11:30 am-10:30 pm

Nishida Shoten is the latest addition to the ramen empire comprised of Naruto and Terakawa. Manager Shigeru Nishida explains the concept of his newest restaurant as showcasing foods from Hakata, the area in southern Japan where he is from. Hakata is famous for tonkotsu (pork bone broth) ramen, but Nishida makes his soup a bit lighter by mixing in chicken broth. There are several kinds of ramen, but the crown jewel is the Original Kakuni Ramen. The pork is cooked for three hours and then seasoned for two, and its sauce blends with the soup to deepen its flavor. A menu with small dishes allows customers to sample a variety of street food-like offerings before finishing their meals with a filling bowl of ramen that isn't too heavy. The exclusively homemade dishes are not standard izakaya fare. For example, there is green tea tofu and buns with soft shell shrimp instead of the usual crab. There are plenty of daily specials and the menu itself changes every month, although popular items like *Tonkotsu Omelet*, a creative take on the crowd-pleaser tamagoyaki, are always available. You can enjoy 30 types of "kappu sake" (sake in a small glass container), the only restaurant in the city to feature such a collection, as well as original sake cocktails and beer.

Nishida Shoten features 30 types of "kappu sake." You can enjoy a variety of tastes as well as decorative labels!

Original Kakuni Ramen is the restaurant's signature dish. The mix of chicken and pork broth makes it lighter than straight tonkotsu with pork that melts in your mouth.

Nishida Shoten offers a unique izakaya menu such as a twist on typical tamagoyaki (omelet) by cooking it in pork bone broth

3 Best Sellers		
•	**Original Kakuni Ramen**	$10
•	**Tan Tan Ramen**	$11
•	**Tonkotsu Omelet**	$7

JFC INTERNATIONAL INC

Annual Sake Tasting Event
In **New York**

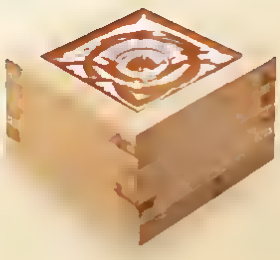
SAKE EXPO

& FOOD SHOW 2014

Date : Saturday, September 13, 2014
Time : 12:00 PM - 5:00 PM
Place: **The New Yorker Hotel**
481 8th Avenue
New York, NY 10001
TEL (212) 971-0101
http://www.newyorkerhotel.com

Register online today at www.jfc.com/sakeexpo/

**This is a Business-to-Business event*
**Participants must be 21 and over to attend this event*
**For more information, call JFC NY branch office at (908) 525-4400 or visit www SakeExpert com*



Fall 2014 Event Features:

10%-15% Discount for your purchase of Sake products at the time of the event

- Newly Arrived Items
- Over 20 Brewers (Kuramoto) from Japan to pour their own sake

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EVENT PASS **SAKE EXPO & FOOD SHOW** New York Sept. 13, 2014

* PLEASE SHOW THIS PASS AT RECEPTION OR GIVE THIS TO JFC SALES PERSON PRIOR TO EVENT.
* WHEN YOU BRING MULTIPLE GUESTS FROM YOUR BUSINESSES PLEASE MAKE NUMBERS OF COPIES OF THIS EVENT PASS

Restaurant/Store Name: _____

Address: _____

Phone: _____

Email: _____

Your Name: _____

Occupation: _____

I have an account with JFC International Inc: ☐ Yes ☐ No

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M T W Dry Close | Delivery

Th F Sa Su | Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69 S L
Time Warner Ctr 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20 L
2019 Broadway (at 69th St.)
212-877-5295

Haru — $35 L
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-575-5656

Ichie Restaurant — $20 M
53 W. 106th St. (bet. Manhattan & Columbus Ave.)
212-865-4888

Jin Ramen* — $15 L
3183 Broadway (at 125th St.)
646-559-2961

Ktoro — $20 L
510 Amsterdam Ave. (bet. 84th & 85th St.)
212 787-9008

Kouzaa — $25 L
885 Amsterdam Ave. (at 83rd St.)
212-280-8090

Kumo Sushi — $30 L
185 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6228

Mama Sushi — $25 L
237 Cyclerama St. (Broadway & Seamen Ave.)
212-544-0003

Momoya Amsterdam — $42 L
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Ozu — $25 L
566 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8316

Pisces Sushi* — $25 L
380 Amsterdam Ave. (at 79th St.)
212-712-2182

Raku* — Upper West

Popular for the speedy delivery. Raku boasts over 50 kinds of ong nal rolls on their menu mak ng it a fun fare to discover and try something new. Their Buy 1 Get Half Off for beer and sake is a great deal and you can also partic pate in the r discount program.

57 W. 75th St. (at Columbus Ave.) — $20 L
212-873-1220

Saga Grill — $25 L
1758 Amsterdam Ave. (bet. 122nd & 123rd St.)
212-666-2996

Saji's — $15 L
258 W. 109th St. (Broadway & Amsterdam Ave.)
212-749-1934

Suma Sushi — $25 L
964 Amsterdam Ave (bet. 107th & 108th St.)
212-280-5858

Sue-Chan* — $25 L
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi Haea — $35 L
466 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1078

Sushi Yasaka* — $30 L
251 W. 72nd St. (Broadway & West End Ave.)
212-496-8480

Tenzee — $32 L
285 Columbus Ave. (bet. 73rd & 74th St.)
212-580-7300

Vice Sushi & Sake* — $20 L
2953-55 Broadway (bet. 115th & 116th St.)
212-222-3568

Yasha Ramen* — $13 L
940 Amsterdam Ave. (bet. 106th & 107th Ave.)
212-222-2995

Upper East

AMURA* — $23 L
1577 2nd Ave. (bet. 80th & 81st St.)
212-772-1488

Donguri — $40 M
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5656

Fuji Yama — $30 L
1466 1st Ave. (bet. 76th & 77th St.)
212-249-2722

Haru Sake Bar — $38 L
1327 3rd Ave. (at 76th St.)
212-452-2230

Ikenohana — $30 L
1016 Lexington Ave. (bet. 72nd & 73rd St.)
212-737-6638

INASE* — $40
1586 1st Ave. (bet. 82nd & 83rd St.)
212-625-1238

IRDN Sushi* — $25 L
355 E. 78th St. (bet. 1st & 2nd Ave.)
212-772-7080

Isohama — $30 L
1468 3rd Ave. (bet. 93rd & 94th St.)
212-828-0088

Izakaya Daichen* — $22 L
354 E. 86th St. (bet. 1st & 2nd Ave.)
212 734-5270

Ko Sushi (2nd Ave.) — $31 L
1329 2nd Ave (at 70th St.)
212-439-1678

Koto Sushi* — $30 M
310 E. 83rd St. (bet. 1st & 2nd Ave.)
212-426-1218

Kyoto Sushi — $30 L
1240 Lexington Ave. (bet. 83rd & 84th St.)
212-288-5024

Matsu — $30 L
411 E. 70th St. (bet. York & 1st Ave.)
212-744-5454

Noruto Ramen* — $10 L
1586 3rd Ave (bet. 86th & 90th St)
212-289-7803

Poke — $30 S
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-248-0588

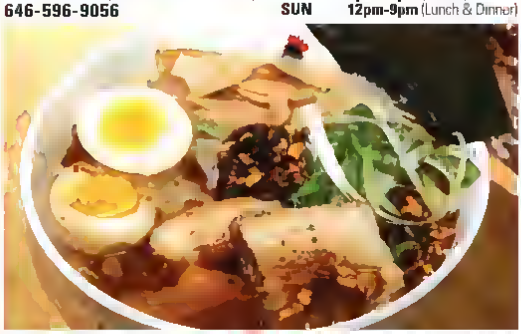
Modern Kaiseki
Sugiyama
251 West 55th Street, (Broadway & 8th Ave.)
212.956.0670 Tue-Sat

いらっしゃいませ
OPEN 5:30pm-11:45pm
(10:15pm Last Seating)
www.sugiyama-nyc.com

YASHA'S MEGA RAMEN
New Menu Items also Available!

Unique Ramen Restaurant on the Upper West Side
A few minutes walk from 103 St (1)
940 Amsterdam Ave. (bet. W 106th & 107th St.)
212-222-2995 Yashanoodles@gmail.com
www.YashaRamen.com *Delivery Available

2nd Store Now Open!
464 W. 51st St. (bet. 9th & 10th Aves.)
646-596-9056
MON 5pm-11pm (Dinner only)
TUE-SAT 12pm-4pm (Lunch)
5pm-11pm (Dinner)
SUN 12pm-9pm (Lunch & Dinner)



TOTTO RAMEN
OPEN 7 DAYS!
MON-SAT 12pm-4:30pm (Lunch)
5:30pm-12am (Dinner)
SUN 4pm-11pm
366 W 52nd St. (bet. 8th & 9th Aves.) | TEL: 212-582-0052 | www.totteramen.com

Upper East **Sosabune**
401 E 73rd St. (bet. 1st & York Ave.) $40
212-243-5533

Upper East **Shabu-Shabu 70***
314 E. 70th St. (bet. 1st & 2nd Ave.) $25
212-861-5635

Upper East **Sushi Hosa**
1501 E. 2nd Ave. (at 78th St.) $25
212-927-0582

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0238

Upper East **Taeoshi Sushi Sake Bar***
1372 York Ave. (bet. 73rd & 74th St.) $55
646-727-9058

Upper East **Tataei 72**
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tenzaa**
962 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Teriyaki Boy***
1640 3rd Ave. (bet. 91st & 92nd St.) $7
212-987-7150

Upper East **Takabei 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **Wejuna**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **Wasabi Lobby**
1584 2nd Ave. (at 82nd St.) $30
212-988-8482

Upper East **YUKA***
1517 2nd Ave. (bet. 80th & 81st St.) $25
212-772-9675

Midtown West

Midtown West **Aki Sushi**
356 W. 52nd St. (bet. 8th & 9th Ave.) $30
212-262-2836

Midtown West **Aaki**
234 W. 48th St. (bet. Broadway & 8th Ave.) $30
212-582-2356

Midtown West **Benihana**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-0330

Midtown West **Bento Sushi***
1407 Broadway (bet. 38th & 39th St.) $8
212-354-1405

Midtown West **east 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Go Sushi**
756 9th Ave. (at 51st St.) $20
212-459-2288

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

278 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5515 www.gogocurryusa-ny.com

Midtown West **Hanami Sushi**

Fresh sushi at reasonable prices. Mention Chopsticks NY and you will receive 20% off on a delivery order after 5:30pm. Lunch Special (11am - 4pm) includes 2 rolls $7.95 and 3 rolls $10.50. All You Can Eat is $24.95 with free sake and sodas!

357 9th Ave. (bet. 55th & 56th St.) $15
212-258-2988

Midtown West **Haru**
205 W. 43rd St. (bet. Broadway & 8th Ave.) $35
212-398-5110

Midtown West **Ichimasa***
302 W. 50th St. (bet. 8th & 9th Ave.) New York, NY $20
212-315-1800

Midtown West **Inakaya**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354-2195

Midtown West **IPPUDO NY WESTSIDE**
321 W. 51st St. (bet. 8th & 9th Ave.) $32
212-974-2500

Midtown West **ISE Meakui-tei 56**
56 W. 56th St. (bet. 5th & 6th Ave.) $25
212-707-8702

Midtown West **Izakaya IROHA**
152 W. 49th St. (bet. 6th & 7th Ave.) $30
212-354-9043

Midtown West **KATSUHAMA55**
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-581-7145

Midtown West **Kodama 45**
301 W. 45th St. (at 8th Ave.) $25
212-582-9085

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Monster Sushi**
22 W. 48th St. (bet. 5th & 6th Ave.) $30
212-956-7707

Midtown West **Natsumi**
228 W. 50th St. (bet. Broadway & 8th Ave.) $40
212-259-2980

Midtown West **NOBU 57**
40 W. 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha***
350 W. 46th St. (bet. 8th & 9th Ave.) $25
212-581-3108

Midtown West **Ootoya Times Square**
141 W. 41st St. (bet. 6th Ave. & Broadway) $20
212-704-0833

Midtown West **Sake Bar Hagi***
152 W. 49th St. (bet. 6th & 7th Ave.) $25
212-764-0549

Midtown West **Sapporo***
152 W. 49th St. (bet. 6th & 7th Ave.) $18
212-869-8372

Midtown West **Shimizu**
311 W. 51st St. (bet. 8th & 9th Ave.) $35
212-581-1661

Midtown West **Soba Nippon***
19 W. 52nd St. (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West **Sugiyama**
251 W. 55th St. (bet. Broadway & 8th Ave.) $85
212-955-0670

Midtown West **Sushidea***
123 W. 45th St. (bet. 6th & 7th Ave.) $45
212-354-2400

Midtown West **Sushi Zen**

Serving healthy and balanced dishes in Midtown for over 30 years. Sushi Zen prepares Omakase at the sushi bar exclusively by the veteran chefs. Each dish is made using fresh, premium ingredients and are sure to delight discerning palate.

108 W. 44th St. (bet. 5th & 7th Ave.) $85
212-302-0707 www.sushi zen-ny.com

Midtown West **Sushiya***
28 W. 56th St. (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West **TABATA***
540 9th Ave. (bet. 38th & 40th St.) $15
212 290-7681

Midtown West **Terakawa Ramen***
885 9th Ave. (bet. 57th & 58th St.) $12
212 307-0170

Midtown West **Totto Ramen**
366 W. 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Totto Ramen 51st St**
464 W. 51st St. (bet. 9th & 10th Ave.) $20
646-596-9050

Midtown West **Yakitori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4555

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-459-2100

* Chopsticks NY available to pick up

Midtown East

Midtown East **Abariya Kanosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.) $65
212-557 5454

Midtown East **Azusa***
3 E. 44th St. (bet. Madison & 5th Ave.) $35
212-681-0001

Midtown East **DONBURI-YA***
137 E. 47th St. (bet. 3rd & Lexington Ave.) $25
212 980-7305

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl. (at 50th St.) $40
212 702-9316

Midtown East **Hakabai**
The Kitano Hotel 66 Park Ave. (at 38th St.) $66
212-885-7111

Midtown East **Hatsuhana**
17 E. 48th St. (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hide-Chan Ramen**
248 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) $20
212-813-1900

Midtown East **HINATA**
159 E. 55th St. (bet. 3rd Ave. & Lex) $20
212 355-2374

Midtown East **Izakaya Ariyoshi**
228 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.) $40
212-986-5604

Midtown East **Jukai** $30
237 E 53rd St (bet 2nd & 3rd Ave)
212-593-9788

Midtown East **Kajitsa** $80
125 E 39th St (bet Lex & Park Ave)
212-220-4673

Midtown East **KATSUHAMA47*** $10
11 E 47th St. (bet Madison & 5th Ave)
212-750-5909

Midtown East **MEGU Midtown** $125
645 UN Pl (bet. 47th & 48th St)
212-964-7777

Midtown East **Manchaaka-Tei** $14
131 E 45th St (bet. 3rd & Lexington Ave)
212-986-6405

Midtown East **Nada-Sushi** $25
139 E 60th St (bet. 3rd & Lexington Ave)
212-838-2537

Midtown East **NIKAI*** $12
830 3rd Ave. 2nd Fl (at 51st St)
212-355-8155

Midtown East **Nippaa*** $49
155 E 52nd St (bet. 3rd & Lexington Ave.)
212-750-0226

Midtown East **Nishida Shotan** $13

Nishida Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen noodle soup and Izakaya style appetizers as well as over 30 different kinds of "imo sake". With the décor meant to recall the old Japan, enjoy a unique experience like no other.
302 E 49th St (bet 1st & 2nd Ave)
212-308-0791 www.ramenjoe.com

Midtown East **Oaya** $30
143 E 47th St (bet. 3rd & Lexington Ave.)
212-715-0480

Midtown East **Raman Takumi*** $10
517 3rd Ave (bet 34th & 35th St)
212-679-2752

Midtown East **Rastaarant SEO** $40
249 E 45th St (bet. 2nd & 3rd Ave)
212-355-7722

Midtown East **Ringo** $50
205 E 45th St (bet. 2nd & 3rd Ave.)
212-867-4200

Midtown East **Roam Bar & Grill** $15
11 E. 37th St (bet. Madison & 5th Ave.)
212-213-5137

Midtown East **Sakagura*** $50

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. The amazing indoor situated on the basement level is perfect for couples. Private parties available.
211 E 43rd St #LF (bet 2nd & 3rd Ave)
212-953-7253 www.sakagura.com

Midtown East **Shinbashi*** $30
7 E. 48th St (bet. Madison & 5th Ave.)
212-813-1009

Midtown East **Shoche & Tapas AYA** $30
247 E 50th St (bet 2nd & 3rd Ave)
212-715-0770

Midtown East **Soba TOTTO** $40
211 E 43rd St 1 FL (bet. 2nd & 3rd Ave)
212-557-0200

Midtown East **Sushi Yoa*** $85
246 E 51st St. (bet. 2nd & 3rd Ave.)
212 752 2887

Midtown East **SushiAna** $50
36 E 51st St. (at Park Ave)
212-755-1780

Midtown East **Sushidaa*** $45
18 E 49th St (bet Madison & 5th Ave)
212-758-2700

Midtown East **TOMI JAZZ** $30
239 E 53rd St (bet. 2nd & 3rd Ave)
646-497-1254

Midtown East **Wast Udoa Izakaya** $10
150 E. 46th St. (bet 3rd & Lexington Ave)
212 922 9577

Midtown East **Yakuniku GEN*** $50
250 E 52nd St. (bet. 2nd & 3rd Ave)
212-602-1125

Midtown East **YAMA Rastaarant** $28
308 E 45th St (bet. 1st & 2nd Ave)
212-355-3370

Midtown East **Yamakage Takya** $20
102B 2nd Ave (bet 54th & 55th St)
646-570-0893

Koreatown

Koreatown **Ichi Umi Restaarant*** $30
9 E. 32nd St. (bet Madison & 5th Ave)
212 725-1333

Koreatown **Izakaya MEW*** $25
53 W. 35th St (bet. 5th & 6th Ave)
646-308-9394

Koreatown **Kirakuye** $30
2 W. 32nd St (bet. 5th Ave. & Broadway)
212-695-7272

Koreatown **Toyama Sushi** $22
11 W 36th St. (bet. 5th & 6th Ave.)
212-967-9541

Chelsea

Chelsea **AA Ichiban Sushi** $18

When you mention Chopsticks NY you will receive 10% off no dinner. AA Ichiban Sushi offers original rolls like their Naruto Roll which are very popular. Their special combines is a generous portion with tempura for only $3.50. Daily specials are always welcome.
213 W 23rd St (bet. 7th & 8th Ave)
212-675-9188 www.aaichibansushi.com

Chelsea **Ajisen Ramaa** $16

Founded in Japan in 1968 and now operates over 600 locations worldwide. Among their wide variety of dishes offered, Pork buns prepared the authentic Tawanese way is a must try! Conveniently located just steps from Penn Station and Herald Square.
136 W. 28th St (bet. 6th & 7th Ave.)
646-629-0888

Chelsea **Asuka Sashi*** $25
300 W 23rd St. (at 8th Ave)
212 727-0888

Chelsea **Cherry** $50
358 W 14th St. (bet. 8th & 9th Ave)
212-923-5000

Chelsea **Haaamizaki Cafe*** $9
143 W 28th St. (bet. 6th & 7th Ave)
212-695-5533

Chelsea **IRON Sashi** $25
440 3rd Ave (bet. 30th & 31st St)
212-447-8822

Chelsea **aanju*** $10

A self service restaurant conveniently located near union square station. ennju features an original menu created by the Japanese owner. There are many items to choose from-including sushi, ramen, udon, daily donburi and sake.
20 E 17th St. (bet 5th Ave. & Broadway)
646-336-7004

Chelsea **Izakaya Ten** $25
207 10th Ave (bet 22nd & 23rd St)
212-627 7777

Chelsea **Kike Sushi*** $15
235 9th Ave (bet. 24th & 25th St.)
212-627 3990

Chelsea **GO! GO! CURRY!*** $8.5

Chelsea Stadium is the 4th locat on of Go! Go! Curry! in NYC. "Katsu curry", "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W 19th St (bet 6th & 7th Ave)
212-255-4655 www.gogocurryusa-ny.com

Chelsea **Mamoya Chelsea** $40
185 7th Ave (at 21st St.)
212 989-4468

Chelsea **Naka Naka** $50
458 W. 17th St. (bet. 9th & 10th Ave)
212-929-8544

Red Dragon
SPICY OR VERY SPICY
$15
Happy Hour!
Sapporo Draft Small $1 Large $2
& All Appetizers and Drinks
Half Price! 4:30pm-6:30pm Mon-Fri
Free Extra Noodles Fri after 12am
Open for lunch Mon-Sat
HIDE-CHAN RAMEN
248 E 52nd St 2nd Fl (Bet. 2nd & 3rd Ave) 212-813-1800

Chelsea — **Ootoya Chelsea**
8 W 18th St. (bet. 5th & 6th St.) — $20
212-255-0018

Chelsea — **Tsuki Tavern**
Gansevoort Hotel, 18 9th Ave. (at 13th St.) — $50
212-600-6760

Gramercy

Gramercy — **15 EAST**
15 E 15th St. (bet. Union Sq. W. & 5th Ave.) — $80
212-647-0015

Gramercy — **Aji Sushi**
513 3rd Ave. (bet. 34th & 35th St.) — $25
212-686-2085

Gramercy — **Choshi***
77 Irving Place (at 19th St.) — $20
212-420-1418

Gramercy — **Hara**
220 Park Ave. S. (at 19th St.) — $30
646-428-0568

Gramercy — **Kanton Sushi East***
366 3rd Ave. (bet. 26th & 27th St.) — $15
212-853-2328

Gramercy — **Mishuma***
164 Lexington Ave. (bet. 30th & 31st St.) — $25
212-532-9596

Gramercy — **Momokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) — $35
212-684-7830

Gramercy — **Soburi**
159 Lexington Ave. (bet. 30th & 31st St.) — $20
212-481-7786

Gramercy — **Sushi SAMBA**
245 Park Ave. S. (bet. 19th & 20th St.) — $35
212-475-8377

Gramercy — **Sushi SEN-NIN**
30 E. 33rd St. (Park Ave. S. & Madison Ave.) — $40
212-889-2208

Gramercy — **Terakawa Ramen***
111 Lexington Ave. (bet. 23rd & 22nd St.) — $12
212-777-2939

Gramercy — **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) — $20
212-475-0989

West Village

West Village — **Cho Cho See***
15 W. 8th St. (bet. 5th & 6th Ave.) — $25
212-473-3333

West Village — **Dojo Restaurant**

Dojo Restaurant has re-opened near NYU. Fully open for breakfast, dinner as well as brunch over the weekends. We have daily made salads, sandwiches, and bento boxes to go. You can also enjoy a ramen, hot pot and izakaya at Dojo Restaurant.

14 West 4th St. (at Mercer St.) — $25
212-505-8943 www.dojorestaurant.com

Introducing new lunch sets with more choices
Lunch set starts from $14
3 Layer fish Box w/Sea Eel Rice Basket $30
Aburiya Kinnosuke
213 E. 45th St. NYC / 212-867-5454
www.aburiyakinnosuke.com
Mon-Fri 11:30am-2:30pm
Mon-Sat 5:30pm-11:00pm
Sun & Holidays 5:30pm-10:30pm

Go! Go! CURRY!
USA
9/5(FRI), 9/15(MON) and 9/25(THU) are Go! Go! Day!
You can get a free topping coupon.
Never go hungry.
Ordering is now easier than ever with our FREE app!
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Android
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Seamless Grubhub Delivery.com
Open 7 days
www.gogocurryusa-ny.com
Times Square Stadium 273 W. 38th St. (bet. 7th & 8th Ave.)
Chelsea Stadium 144 W. 19th St. (bet. 6th & 7th Ave.)
World Trade Center Stadium 12 John St. (bet. Broadway & Nassau St.)
Washington Square Park Stadium 231 Thompson St. (bet. W. 3rd & Bleecker St.)
Cambridge Stadium 581 Massachusetts Ave. Cambridge, MA 02139

West Village — EN Japanese Brasserie $40
435 Hudson St. (at Leroy St.)
212-647-9196

West Village — GO! GO! CURRY!* $15

With the motto "Everything for your genki vigor!" 5th 15th 25th are Go!Go!Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium located on. They offer free delivery.
231 Thompson St (bet. W 3rd & Bleecker St.)
212-505-2555 www.gogocurryusa-ny.com

West Village — Hakata Tonton* $25
41 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-9659

West Village — JINYA Ramen Bar* $25
24 Greenwich Ave. (bet. 10th & 11th St.)
646-329-6856

West Village — Marumi* $30
548 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-979-7055

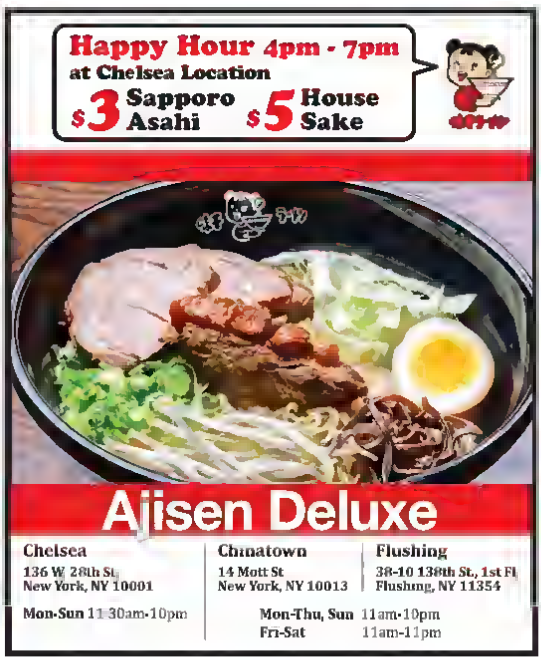
West Village — Mikado* $20
525 6th Ave. (bet. 13th & 14th St.)
212 255-9981

West Village — Miyagi $25
220 W 13th St. (bet. 7th & Greenwich Ave.)
212-620-3830

West Village — Nagomi $35
178 Prince St. (bet. Thompson & Sullivan St.)
212-387-8230

Lunch Time Reopened
New
Satisfying Lunch Menu
Ramen Dim Sum Set $11
Choice of your favorite appetizer, dim sum, and ramen!
The perfect place to unwind
Bar Opens at Dinner Time
You can chat with the bartender, or just sit back and drink by yourself
Happy Hour
Enjoy beer, Japanese sake, Chinese rice wine and white & red wine for half price!
SAKURA WAFU-CHUKA RESTAURANT
168 Lexington Ave. (bet. 30th & 31st St.)
tel: 212-481-7768 / saburinyc.com
Lunch Mon-Fri 12pm-3pm Dinner Mon-Sat 5pm-10pm, Sun 4pm-10pm

Introducing
Gyo-za Don
$9
available from Aug. 19th
Eat in or take out
A wonderful combination of pan-fried gyoza on rice with sweet vinegar sauce on top with a flavorful garlic sauce in the middle for a spicy kick
Authentic Japanese food at a reasonable price
ennju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-6pm



West Village **Ramen Takumi***
90 University Pl (bet. 11th & 12th St.) $13 L
212-229-2752

West Village **Ramen-Ya**
181 W. 4th St. (bet. 6th & 7th Ave.) $15 L D
212-989-5440

West Village **Rockmeisha***
11 Barrow St. (bet. 4th & Bleecker St.) $35 D
212-675-7775

West Village **Soto**
357 6th Ave. (bet. 4th St. & Washington Pl.) $50 Su
212-414-3088

West Village **Sushi Yawa**
25 W. 8th St. (bet. 5th & 6th Ave.) $30 L D
212-253-5858

West Village **The Tokyo Tapas Cafe**
7 Cornelia St. (bet. Bleecker St. & 4th.) $12 M L
212-242-1333

West Village **Tomoe Sushi**
172 Thompson St. (bet. Houston & Bleecker St.) $40 L D
212-777-1348

West Village **Ushiwakamaru**
136 W. Houston St. (bet. Sullivan & MacDougal St.) $80 Su
212-228-4101

East Village

East Village **Ashiya**
157 1st Ave. (bet. 10th & 11th St.) $15 L D
212-505-3348

East Village **BONO ST**
6 Bond St. (bet. Lafayette & Broadway) $75
212-777-2500

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Sekka-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20 D L
212-228-4030 www.chaanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. (Lunch Set available from noon to 4 pm)
214 E. 10th St. (bet. 1st & 2nd Ave.) $20 L D
866-602-7775 www.nycurry-ya.com

East Village **Dieci**
224 E. 10th St. (bet. 1st & 2nd Ave.) $40 D
212-387-9545

East Village **Gyu-Kaku***
34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40 L D
212-475-2909

East Village **Hasaki***
210 E. 8th St. (bet. 2nd & 3rd Ave.) $40 L
212-473-3327

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $29 L D
212-388-0088

East Village **IRON Sashi***
212 10th St. (bet. 1st & 2nd Ave.) $25 L
212-228-0102

East Village **Japonica**
100 University Pl. (at 12th St.) $40 L D
212-243-7752

East Village **JEWEL BAKO**
233 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45 Su
212-979-1012

East Village **Kambi Ramen Haasa***
361 E. 14th St. (bet. 1st & 2nd Ave.) $15 L D
212-228-1300

East Village **Keaka***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25 D
212-254-6363

East Village **Kotobuki**
55 3rd Ave. (bet. 10th & 11th St.) $25 L D
212-353-5088

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $42 M D
212-982-4140

East Village **May's Place Sashi***
121 2nd Ave. (bet. 7th & St. Marks Pl.) $15 L D
212-533-8448

East Village **Menkui-Tei***
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10 L D
212-228-4152

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) $10 L D
212-505-8001

East Village **Natori**
58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20 D
212-533-7711

East Village **Noodle Cafe Zea***
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12 L
212-533-0555

East Village **OH! Taisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 D
212-473-1300

East Village **Otafuku × Medetai***

Otafuku x Medetai specializes in popular Japanese comfort food Takoyaki (octopus balls) and Okonomi yaki pancakes as well as Medetai (Taiyaki and Imagawa Yaki sobs). Our food will make you feel like you are in downtown Tokyo.
220 E. 5th St. (bet. 2nd & 3rd Ave.) $7 L D
646-998-3436

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo? a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too! They guarantee the most delightful experience!
218 E. 10th St. (bet. 1st & 2nd Ave.) $15 L D
212-477-7030

East Village **Ramen Misoya New York**
129 2nd Ave. (bet. 7th St. & St. Marks Pl.) $10 L
212-677-4826

East Village **Ramen Setagaya (St. Marks Pl.)***
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13 L D
212-387-7999

East Village **Robataya NY**

Delighting fish sipped from Tsukiji market and local ingredients carefully grilled to perfection at this authentic robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $48, four-course $40, popular lunch set $10.
231 E. 9th St. (bet. 2nd & 3rd Ave.) $45 L D
212-675-9674 www.robataya-ny.com

East Village **Sake Bar Decibel**
240 E. 6th St. (bet. 2nd & 3rd Ave.) $40 D
212-673-2733

East Village **Sake Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25 D
212-614-0533

East Village **Shabu-Tatsu***
216 E. 10th St. (bet. 1st & 2nd Ave.) $30 D
212-477-2972

East Village **Sobakoh***
300 E. 5th St. (bet. 1st & 2nd Ave.) $15 L D
212-254-2244

East Village **Sohaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.) $20 D L
212-533-6809 www.sobiya-nyc.com

East Village **Soup East Village***
326 E. 6th St. (bet. 1st & 2nd Ave.) $15 L D
212-388-1155

East Village **Soup Restaurant***
21 E. 13th St. (bet. University Pl. & 5th Ave.) $20 L D
212-727-7150

East Village **Takahachi East Village**
85 Ave. A (at 6th St.) $25
212-505-6524

East Village **Udon West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L D

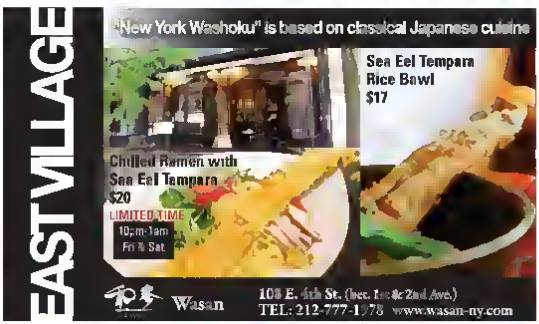
East Village **Uminoie**

Uminoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
86 E. 3rd St. (bet. 1st & 2nd Ave.) $20 D
646-854-1122 www.downtownuminoie.com

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl. (bet. 9th St. & 3rd Ave.) $20 D
212-598-3041

East Village **Wasan**
108 E. 4th St. (bet. 1st & 2nd Ave.) $35 D
212-777-1178

East Village **Yakiniku West***
218 E. 9th St. (bet. 2nd & 3rd St.) $25
212-979-9238


EAST VILLAGE
"New York Washoku" is based on classical Japanese cuisine
Sea Eel Tempura Rice Bowl $17
Chilled Ramen with Sea Eel Tempura $20
LIMITED TIME 10pm-1am Fri & Sat
Wasan
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TEL: 212-777-1178 www.wasan-ny.com

SPECIAL DISCOUNT
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40% OFF SHORT RIB $6.95 → $3.48
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PRIME SHORT RIB $9.95 → $7.95
SHORT RIB W/ BONE $7.50 → $5.50
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HAPPY HOUR
HALF PRICE OF KIRIN DRAFT BEER, LARGE HOT SAKE, AND $3.8/EA BOTTLE OF SHOCHU

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212-965-0200
www.sakebar-shigure.com
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CHEF JEREMY'S NEW FEATURED DISH!
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$18
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Fri. 11am-3:30pm 5pm-12:30am
11am-10:30pm
*We may close early if the soup runs out.

Best selling ramen at Misoya!
KOME MISO CHA-SHU RAMEN
3rd Anniversary Event
$3 menu items
for limited time only
FOR MORE INFORMATION
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129 2nd Ave.
(bet. St. Marks Pl. & 7th St.)
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www.misoyanyc.com

Hiroshi Buns
Rich in flavor with a blend of spicy mayonnaise
$7/2pcs
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www.ramensetagayany.com
Sun-Thu: 11:30am-9:30pm, Fri & Sat: 11:30am-10pm
243 MAIN ST., FORT LEE, NJ 07024 201-585-0739

East Village **Yekton Teisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5086

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5805

East Village **Yuba Restaurant**
105 E. 9th St. (bet. 3rd & 4th Ave.) $40
212-777-1188

East Village **Zee 6***
328 E. 9th St. (bet. 1st & 2nd Ave.) $15
646-429-8471

Lower Manhattan

Lower Mhn **Ajisee Romee**

Established in Japan in 1966. A global ramen shop franchise with over 800 branches. This is their first location in New York City and their menu offers a wide variety of unique ramen and yakitori skewers that makes your every visit a special one.
14 Mott St. (bet. Worth & Bayard St.) $15
212-267-3630

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212-747-0954

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Elevate Restaurant***
93 Bowery (at Hester St.) $25
646-329-3416

Lower Mhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium's their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.
12 John St. (bet. Broadway & Nassau St.) $8 5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **ISE Downtown***
56 Pine St. (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kajitsu**
21 South End Ave. (at W. Thames St.) $38
212-786-9888

Lower Mhn **Meisoe O**
58 Kenmare St. (bet. Mulberry & Lafayette) $30
212-274-8808

Lower Mhn **Mottsu**
285 Mott St. (bet. Prince & Houston St.) $25
212-343-1017

Lower Mhn **Sushese**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.) $20
212-766-2344

Lower Mhn **Yopporai**
181 Rivington St. (bet. Suffolk & Clinton St.) $40
212-777-7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $130
212-791-8771

Tribeca **MEGU New York**
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjie**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-349-0864

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-925-0200

Tribeca **Tekehachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35
212-571-1830

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212-233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) $15
212-925-1303

Soho **Omee**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-6923

Soho **Souen Soho***
210 6th Ave. (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8***
68 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1900

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Catswall***
305 Bedford Avenue (bet. S 1st & S 2nd St.) $25
718-386-5333

Brooklyn **Fushimi**
9316 4th Ave. (bet. 93rd & 94th St.)
718-833-7788

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Thu-Sat. 11am-12am
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Three different Japanese restaurant scenes that you can enjoy near NYU!
Vegetarian friendly ramen

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331 Flatbush Ave (bet. Park & Prospect Pl.)
718-638-8868

Brooklyn **Hibino** $35 L
333 Henry St. (at Pacific St.)
718-260-8052

Brooklyn **IZAKAYA no SMITH*** $20 L
176 Smith St (bet. Wyckoff & Warren St.) $60 M
718-855-2277

Brooklyn **Mizu** $20 L
192 Bedford Ave (bet. 6th St & 7th St.)
718-782-6066

Brooklyn **Naruto Ramen** $12 L
275 5th Ave (bet. 1st & Garfield St.)
718-832-1111

Brooklyn **OZU** $20 L
79 Clark St (bet. Hicks & Henry St.)
718-797-3288

Brooklyn **goo Robata*** $25
367 Metropolitan Ave. (at Havemeyer St.)
718-384-8483

Brooklyn **Ramen Yebisu***

Ramen Yebisu brings an authentic Sapporo-style ramen to New York by combining traditional seafood ingredients with a chewy, thicker style noodle. Each bowl of broth is reminiscent of Hokkaido and the tradit onal ingred ents used in this part of Japan

126 North 6th St. (at Berry St.) $15 L
718-782-1444

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave (bet. Driggs & Nassau Ave.) $16 L
718-389-3721

Brooklyn **Shamisen*** $30 L
364 5th Ave (bet. 5th st & 7th St.)
718-768-2286

Brooklyn **Teazae** $30 L
7116 18th Ave. (at 71st St.)
718-621-8238

Brooklyn **Zenkichi*** $60 M
77 N. 6th St. (bet. Berry St. & Wythe Ave.)
718-388-8815

Brooklyn **ZuZu Ramen** $20 M
173 4th Ave. (at Degraw St.)
718-398-9658

Queens

Queens **Aji Japanese Cuisine** $30 L
36-08 Ditmars Blvd. Astoria, NY 11105
718-777-8088

Queens **Ajisen Ramen**

Ajisen Ramen is a global ramen shop franchise with over 800 branches offering a wide variety of unique ramen noodles since its opening in Japan in 1968. Stop by the Queens Cross ng location for a taste that will make you come back for more

39-10 138th St. 1st Fl. Flushing, NY 11354 $15 L
718-395-6118

Queens **ARIYOSHI*** $10 L
41-13 Queens Blvd. Sunnyside, NY 11104
718-937-3288

Queens **gowesobi*** $23 L
34-02 30th Ave. Astoria, NY 11103
718-204-7354

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Recommended 3 menu items
Hikari Zero (House Mackerel, Mackerel, Sardine, Butterfish) $11.50
Edomae Nigiri Sushi (9 pieces) $25
Tuna Sashimi Salad $14
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*We have KIRIN and SAPPORO draft beer

Have the chef all to yourself!
Limited 2 people per night
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For updated offerings see
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SUPERIOR TASTE
PREMIUM YELLOWTAIL
American Masters of Taste
本はまち
We provide yellowtails that are delicious and safe, as nature intended.
Not treated with CO gas or colored with red peppers to brighten up the color.

Which one would you choose?
Type 1, 2, & 3 hamachi are grown to be fat with less exercise in a small space.
Type 1 Frozen yellowtails treated with CO gas
It is difficult to determine the freshness. They always look fresh and also spoil quickly after defrost because the cells are ruptured in the freezing process
Type 2 Fresh yellowtails treated with CO gas
It is difficult to determine the freshness because they always look fresh.
Type 3 Fresh yellowtails that are not treated with CO gas
This is regular fresh farmed yellowtail and grown to be fat with less exercise. Some of them are flavored with citrus juice, herbs, olive oil or vinegar for a better impression.
Type 4 Safety and taste are the priority. Stylish Hon Hamachi
Beautiful Hon Hamachi with firm flesh are grown in a farming net 50 times larger than the conventional ones. Hon Hamachi are grown in an environment closest to their natural habitat and not treated with CO gas. They are delivered with safety, freshness and quality in mind.
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The orders from hotels, restaurants and bars are on the rise!

Queens

Hinomuru Ramen
33 19 Ditmars Blvd Astoria NY 11105 — $15
347 762 2643

KATSUNO*
103-01 Metropolitan Ave Forest Hills NY — $35
718-575-4033

Kyoto Sushi
153 11 Union Tpk Flushing NY 11354 — $25
718-380-7777

LINN Wafu Dining *
28 13 Broadway Astoria NY 11101 — $30
718-204-0060

Matsu Sushi*

Matsu Sushi

Located in Astoria, Matsu Sushi is a restaurant that serves fresh sushi. There are many items to choose from including tempura yaki udon, soba and sake. Receive one free sake for orders $15 and up. Chopsticks NY readers can receive a 10 % discount

3411 30th Ave Astoria NY 11103 — $15
718-726-7029 www.matsusushirestaurant.com

Oishi Sushi
37-04 Ditmars Blvd Astoria NY 11105 — $20
718-626-0586

Ramon Okidoki*
34-05 30th Ave Astoria NY 11103 — $15
718-906-1577

Shiro of Japan Atlas Pk
80-40 Cooper Ave Glendale NY 11385 — $20
718-326-8704

Suki Thai Shabu*
60-15 Woodside Ave. Queens NY 11377 — $20
718-205-1975

SUSHI ISLAND*
87 15 Queens Blvd Elmhurst, NY 11373 — $20
718-803-3033

Sushi Yusu*
70-11 Austin St. Forest Hills NY 11375 — $30
718-575-6100

Takusushi*
43-46 42nd St Sunnyside NY 11104 — $25
718-729-8253

Tonda Sushi*
66-26 Fresh Pond Rd. Ridgewood, NY 11385 — $12
718-381-0905

Udan Wust
13760 Northern Blvd Flushing, NY 11354 — $10
718-359-2324

Watawu Sushi*
33-10 Ditmars Blvd Astoria NY 11105 — $28
718-545-3500

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920 Merchant s Concourse Westbury NY — $30
516-222-0081

Inatome Japanese Steak House*
6 5th St. Valley Stream NY 11581 — $28
516-872-0413

Koban Restaurant*
2016 Merrick Rd Merrick, NY 11566 — $30
516-223-9200

Koiso
540 Westbury Ave. Carle Place NY 11514 — $26
516-333-3434

KuraBar*
479 New York Ave Huntington NY 11743 — $30
631-673-0080

Kurofune*
77 Commerce Rd. Commack, NY 11725 — $20
631-499-1075

Mumon Restaurant *
1300 Franklin Ave Garden City NY 11530 — $32
516-747-3388

Nugushuma*
12 A N Jericho Tpk Jericho NY 11753 — $25
516-938-0022

Restaurant Yamaguchi*

Since 1980, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authentic city and generous portions. As do from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons

45 Main St. Port Washington, NY 11050 — $25
516-883-3500

Rock-n-Saku Port WA
90 Main St. Port Washington NY 11050 — $30
516-883-7253

San Restaurant*
23 Main St. Sag Harbor NY 11963 — $45
631-725-1774

Shiro of Japan*
401 Old Country Rd. Carle Place NY 11514 — $20
516-997-4770

SUSHI ICHI
700 N. Country Rd. Setauket, NY 11733 — $25
631-689-3111

Taka Sushi*
821 Carman Ave Westbury NY 11590 — $20
516-876-0033

Torigo *
136 Jericho Tpk. Floral Park, NY 11001 — $20
516-352 1116

Yuki's Palette Toa*
151 Merrick Ave. Merrick NY 11566 — $25
516-867 3738

The Bronx

OHANA
500 City Island Ave Bronx NY 10464 — $35
718-885-0700

Westchester

Asian Temptation*
23 Mamaroneck Ave. White Plains, NY 10601 — $25
914-328-5151

Gyu-Kaku*
109 Main St. White Plains NY 10601 — $40
914-358-5200

Hajima*
267 Halstead Ave Harrison NY 10528 — $35
914-777-1543

Ichiro*
90 Mamaroneck Ave. White Plains, NY 10601 — $25
914-437-[illegible]

Karto*
28 Palmer Ave Bronxville NY 10708 — $25
914-337 1296

Mumiji*
281 Halstead Ave Harrison NY 10528 — $25
914-835-1078

Nishi
473 Ashford Ave Ardsley NY 10502 — $25
914-693-2500

Nodu*
200 Hamilton Ave White Plains NY 10601 — $25
914-949-0900

Suzan Restaurant*
729 Saw Mill River Rd Ardsley NY 10502 — $23
914-674-9015

Tonto
939 White Plains Rd Scarsdale NY 10583 — $10
914-725-3100

Upstate

Krko House
14-21 E Washington Ave Pearl River NY — $25
845-735-[illegible]

Matsu Hana
320 Route 59 Central Nyack NY 10960 — $20
845-727-[illegible]

New Jersey

Ajihui Princeton
11 Chambers St Princeton NJ 08542 — $20
609-252-1158

Asahi Japanese*
1475 Bergen Blvd. Fort Lee NJ 07024 — $17
201-944-5113

Daimatsu*
950 Mountain Ave Mountainside NJ 07092 — $25
908-233-7[illegible]

East Japonesa
1405 Teaneck Rd Teaneck NJ 07666 — $20
201-837-1280

Hachi Sushi*
361 Linwood Plz Fort Lee NJ 07024 — $15
201-585-[illegible]

Higo Batten Ramen*
2024 Center Ave. # J & K Fort Lee NJ 07024 — $15
201-461-5465

Honshu Lounge*
31 Montgomery St. 2 Fl. Jersey City NJ 07302 — $25
201-324-2788

Ichi Umi Restaurant
352 Menlo Park Dr. Edison NJ 08837 — $30
732-906-2370

ICHIBAN
775 Bloomfield Ave W. Caldwell NJ 07006 — $22
973-600-7178

Josho Restaurant *
120 Cedar Grove Ln Somerset NJ 08873 — $25
732-469-[illegible]

Kanumu*
783 Fairlawn Ave Cliffside Park NJ 07010 — $25
201-886-0080

Komagushi*
103 Montgomery St. Jersey City NJ 07302 — $25
201 433-4567

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99 Town Sq. Pl. Jersey City NJ 07310 — $30
201-533-[illegible] www.komegashi.com

Kyushu Sushi*
206 Paterson Ave Wallington NJ 07057 — $25
973-773-7100

Musa Sushi & Grill*
91 W. Allendale Ave Allendale NJ 07401 — $30
201-934-[illegible]

Monster Sushi*
385 Springfield Ave. Summit, NJ 07901 — $25
908-599-1100

Raku Izakaya
209 Main St. Fort Lee NJ 07024 — $25
201-585-0707

Sakura-bana*
43 Franklin Ave Ridgewood NJ 07450 — $25
201-447-8525

Santohka (Mitsuwa)
595 River rd. Edgewater, NJ 07020 — $10
201-941-1004

Sunuki Sanda (Mitsuwa)
595 River Rd. Edgewater NJ 07020 — $10
201-941-0113

Sushi Tengo*
516 Jersey Ave. Jersey City NJ 07302 — $13
201-332-8300

TATSUMI*
1034 River Rd Edgewater NJ 07020 — $25
201-968-0202

Tendu Sushi*
10 Schuyler Ave. Kearny NJ 07032 — $12
201-991-[illegible]

Toya Restaurant*
488 Anderson Ave. Cliffside Park, NJ 07010 — $20
201-917-5632

Yakitori 39
252 254 Degraw Ave Teaneck NJ 07666 — $35
201-692-0700

Yamagata Restaurant*
1936 Fairlawn Ave. Fort Lee, NJ 07024 — $25
201-585-0466

Connecticut

Abis
351 Greenwich Ave. Greenwich CT 06830 — $30
203-862-3100

Kazu
84 N. Main St. Norwalk, CT 06854 — $25
203-866-7452

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www.sake-guide.com

Upper East	Choux Factory 1685 1st Ave (bet. 87th & 88th St.) 212-289-2023	Cream Puffs
Midtown West	Cafe Zaiya Midtown W. 1073 6th Ave (bet. 40th & 41st St.) 212 764-8765	Bakery
Midtown East	BeatDn Cafe 156 E 45th St (bet. 3rd & Lexington Ave.) 212 922 3767	Bakery
Midtown East	Cafe Zaiya Midtown E. 116 E 41 St (bet. Madison & 5th Ave.) 212-779-0600	Bakery
Midtown East	Choux Factory 845 1st Ave (bet. 46th & 48th St.) 212-223-0730	Cream Puffs
Midtown East	Minamoto Kitchoan 509 Madison Ave (bet. 52nd & 53 d St.) 212 485-3747	Confec-tionery
East Village	Cafe Zaiya East Village 69 Cooper Sq (bet. 7th St & St. Marks Pl.) 212-253-3700	Bakery
East Village	Chikolicious 203 E 10th St. (bet. 1st & 2nd Ave.) 212-475-0028	Dessert Bar
East Village	PANYA 9 Stuyvesant St. (bet. 9th St. & 3rd Ave.) 212-777 1300	Bakery
Lower Mhn	Yaya Tea Garden 51 Chrystie St (bet. Hester & Canal St.)	Rice Balls
New Jersey	Minamoto Kitchoan 595 River Rd. Edgewater NJ 07020 201 313-3335	Confec-tionery
New Jersey	Perisienne 250 Main St. Fort Lee, NJ 07024 201-592-8878	Bakery

KARAOKE

Upper East	Iggys 1452 2nd Ave (bet. 75th & 76th St.) 212 327 9043	$1 /song
Midtown West	Yuki 55* 253 W. 55th St. (bet. Broadway & 8th Ave.) 212 765-1210	$8/h /person
Midtown East	Box Snack Riki* 141 E 45th St. 2 Fl (bet. 3rd & Lexington Ave.) 212-599-5612	$8/h /person
Midtown East	Japas 38 5 E. 38th St. (bet. Madison & 5th Ave.) 212-679-4040	$8/h /person
Midtown East	Koreoke Daet 48* 304 E 48th St. (bet. 1st & 2nd Ave.) 212-753-0030	$4/h /person
Koreatown	Gogopa Karaoke 25 W 32nd St. (bet. 5th Ave. & Broadway) 212 967-5353	$39- /room
Koreatown	Koreoke Daet 35* 53 W 35th St 2 Fl (bet. 5th & 6th Ave.) 646-473-0828	$4/h /person
Koreatown	MK 11 W 32nd St. 5 Fl (bet. 5th Ave. & Broadway) 212-564-3439	$40/h /room
Koreatown	Radio Star Karaoke 3 W 35th St. (bet. 5th & 6th Ave.) 212-564-2520	$40 /room
Gramercy	Japas 27 366 3rd Ave (bet. 26th & 27th St.) 212 779-2328	$10 /person

Chelsea	Karaoke One7 They offer the city's largest song selection in 15 different languages, and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. Drinks and room charges are half price during Happy Hour (2pm-8pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm). *May close early on weekdays w/o notice 21 W 17th St. (bet. 5th & 6th Ave.) 212-675-3527 www.karaoke17.com	$2/song
Gramercy	Music Story 34 32nd St. 5 Fl (bet. Park Ave. S. & Madison Ave.) 212-684-4244	$40 /room
West Village	NEMO 54 E. 13th St. (bet. B way & University Pl.) 212-477 1177	$8/h /person
East Village	Planet Rose 215 Ave. A (bet. 13th & 14th St.) 212 353-9500	$2/song
East Village	Sing Sing (Ave. A)* Among the newest and trendiest karaoke joints in Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS 81 Ave. A (bet. 4th & 5th St.) 212-674-0700 www.karaokesingsing.com	$4-8/h per person
East Village	Sing Sing (St. Marks)* SING-SING KARAOKE ST. MARKS Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com 9 St. Marks Pl. 2Fl. (bet. 2nd & 3rd Ave.) 212-387 7800 www.karaokestsingsing.com	$4-8/h per person
Lower Mhn	Mott Koreoke Lounge 43 Mott St. (bet. Worth & Bayard St.) 212 533-0004	$8/h $30 /room
Brooklyn	100 Fun 332 60th St. (bet. 9th Ave. & Fort Hamilton Pkwy) 718-439-8883	$40/h /room
Queens	Karaoke Shout* 120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with much song. Enjoy songs using wireless touch system on the in-set screens and pods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days! 32-46 Steinway St. Astoria, NY 11103 718-569-0060 www.karaokeshout.com	$3 7/h person

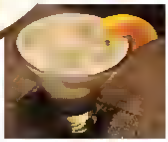
Iron Chef, Wakiya, Brings New Flavors

KOA

The Jean-Georges of Japan, international master chef of Chinese cuisine, author of 13 books and successful restauranteur with an ongoing IRON CHEF CHINESE title to boot, Chef Yuji Wakiya brings to Flatiron District's tech-bourgeoisie a deliciously trendy lunch, drinks & dinner destination KOA. The idea behind KOA was first envisioned by the late Rocky Aoki, founder of the Benihana restaurant group almost seven years ago. His wife, Keiko Ono Aoki and Chef Wakiya felt the time was right to enact this vision and thus, KOA was born.

The menu is a delectable curation of enticing seasonal appetizers such as *Crispy Crabmeat Wontons with Coconut Chili Powder and Sweet Chili Sauce* and savory mains like the *Honey Roasted Pork* cooked to such tenderness, it melts with each bite. Yet, it is the *KOA ORIGINAL SORBA* noodles that inevitably leads the menu. *SORBA*'s distinctly well rounded, full flavors come from the protein-rich, exclusively sourced soy milk cream that is a signature of Chef Wakiya. Using handcrafted soybeans from an award-winning farm in Japan, the exquisitely flavorful soymilk is further distilled in a specially designed machine. This small batch cream is generously used in the *SORBA* broths and the inventive cocktails served at the center bar. "In Japan, noodles close the meal. It is the final touch that delivers that sense of pure satisfaction and fullness that I want my guests to experience with each meal," says Chef Wakiya.

KOA ORIGINAL SORBA. Topped with decadent toppings like lobster, chashu pork and summer vegetables, the broth features flavorful and healthy handcrafted soymilk cream imported from Japan in small batches.



A sophisticated play on an orange popsicle, the soy milk cream based cocktail includes touches of amaretto, Combier liqueur and house-made blood orange bitters.

One of the most popular dishes by Chef Wakiya in Japan, *HEHE-A-HE CHICKEN* is as much a visual feast with a kick as it is delicious.

Big but still intimate, the wooden interior and noodles-inspired ceiling decor opens to the center bar, perfect for afterwork drinks and casual dining at the long communal table.

KOA
12 W. 21st St. (bet. 5th & 6th Aves.), New York, NY 10010
TEL. 212 388-5736 / www.koanyc.com
Mon-Fri 12 pm-2:30 pm 5-10:30 pm

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CHINESE

Upper West — Ivy's Cafe*
154 W 72nd St. (bet. Columbus & Amsterdam Ave.) $25
212-877-3333

Upper West — Dllie's
2857 Broadway (at 116th St.) $15
212-932-3300

Upper West — Shan Lea West
43 W 65th St. (bet. Central Park W & Columbus) $35
212-595-8985

Upper East — Cafe Evergreen
1307 1st Ave. (bet. 73rd & 74th St.) $30
212-744-3256

Upper East — Lin's Noodle & Grill
1500 3rd Ave. (bet. 84th & 85th St.) $25
212-639-1313

Upper East — Philippa
33 E. 60th St. (bet. Park & Madison Ave.) $45
212-644-8885

Upper East — Shanghai Pavilion
1378 3rd Ave. (bet. 78th & 79th St.) $37
212-585-3388

Upper East — Szechuan Gourmet
1395 2nd Ave. (at 73rd St.) $25
212-737-1838

Midtown West — China Grill
60 W. 53rd St. (bet. 5th & 6th Ave.) $66
212-333-7788

Midtown West — Ruby Foo's Times Sq.
1626 Broadway (bet. 49th & 50th St.) $30
212-489-5600

Midtown West — Tang Pavilion
65 W. 56th St. (bet. 5th & 6th Ave.) $25
212-956-8988

Midtown West — Wu Liang Ya
36 W. 48th St. (bet. 5th & 6th Ave.) $35
212-354-2308

Midtown East — Chin Chin
216 E. 49th St. (bet. 2nd & 3rd Ave.) $30
212-759-4655

Midtown East — Dynasty Sung
511 Lexington Ave. 2 Fl. (at 48th St.) $35
212-355-1200

Midtown East — Grand Sichaan
1048 2nd Ave. (bet. 55th & 56th St.) $20
212 355-5656

Midtown East — Lychaa House
141 E. 55th St. (bet. 3rd & Lexington Ave.) $20
212 753-3900

Midtown East — MR K's*
570 Lexington Ave. (at 51st St.) $50
212 909-1968

Midtown East — Peking Duck House*
236 E. 53rd St. (bet. 2nd & 3rd Ave.) $33
212 759-8200

Midtown East — Phoanix Gardan
242 E. 40th St. (bet. 2nd & 3rd Ave.) $20
212-983-6666

Midtown East — Shih Lin
311 E. 45th St. (bet. 1st & 2nd Ave.) $10
212-867-0318

Midtown East — Shan Lea Palace
156 E. 55th St. (bet. 3rd & Lexington Ave.) $35
212 371-0044

Chelsea — Grand Sichuan
229 9th Ave. (at 24th St.) $20
212-620-5200

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Chelsea

KDA
12 W 21st St (bet 5th & 6th Ave.) $50
212-389-5736

Thn Cottage*
33 Irving Place (at 16th St.) $12
212-505-8600

East Village

Shanghai Square
11 E. 13th St. (bet. University Pl. & 5th Ave.) $20
646-486-7313

East Village

BaoHaus
238 E. 14th St. (bet. 2nd & 3rd Ave.) $14
646-669-4489

East Village

Dumpling Man*
100 St. Marks Pl. (bet. 1st Ave. & Ave. A) $11
212-505-2121

Lower Mhn

ABC Chinese Restaurant
34 Pell St. (bet. Bowery & Mott St.) $25
212-346-9390

Lower Mhn

Amazing 66
66 Mott St. (bet. Bayard & Canal St.) $25
212-334-0088

Lower Mhn

Au Mandorin
200-250 Vesey St. (at West St.) $30
212 385-0313

Lower Mhn

Big Wong
67 Mott St. (bet. Bayard & Canal St.) $13
212-964-0540

Lower Mhn

Congee Village
100 Allen St. (bet. Broome & Delancy St.) $16
212 941-1818

Lower Mhn

Dim Sum Go Go
5 E. Broadway (bet. Catherine St. & Bowery) $15
212 732-0737

Lower Mhn

Excellent Dumpling
111 Lafayette St. (bet. Walker & Canal St.) $10
212 219-0212

Lower Mhn

Golden Unicorn*
14 E. Broadway (bet. Market & Catherine St.) $20
212-941-0811

Lower Mhn

Jing Fong
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Lower Mhn

Joe's Ginger
25 Pell St. (at Doyers St.) $20
212 285-0333

Lower Mhn

Joe's Shanghai
9 Pell St. (bet. Bowery & Mott St.) $20
212-233-8888

Lower Mhn

Lin's Dumpling House
28 Bowery (at Bayard St.) $10
212-343-0923

Lower Mhn

Mandarin Court
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-3838

Lower Mhn

New Bo-Ky
80 Bayard St. (bet. Mott & Mulberry St.) $10
212-406-2292

Lower Mhn

Nice Green Bo
66 Bayard St. (bet. Elizabeth & Mott St.) $15
212-625-2359

Lower Mhn

Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) $35
212-619-0085

Lower Mhn

Ping on Mott
22 Mott St. (bet. Chatham Sq. & Pell St.) $26
212-602-3988

Lower Mhn

Shanghai Cuisine*
109 Bayard St. (at Mulberry St.) $25
212-732-8988

Queens

East Manor
46-46 Kissena Blvd. Flushing, NY 11355 $25
718-886-8888

Queens

Himalayan Yak Restaurant*
7820 Roosevelt Ave. Jackson Heights, NY 11372 $15
718-779-1113

Westchester

Fantasy Cuisine
20 N Central Ave. Hartsdale, NY 10580 $17
914-358-3040

KOREAN

Midtown West

Bann
350 W. 50th St. (bet. 8th & 9th Ave.) $30
212-582-4449

Midtown West

Chom Chom
40 W. 57th St. (bet. 5th & 6th Ave.) $40
212-213-2208

Midtown West

Danji
346 W. 52nd St. (bet. 8th & 9th Ave.) $44
212-586-2880

Midtown

Korea Palace
127 E. 54th St. (bet. Park & Lexington Ave.) $30
212-832-2350

Koreatown

Don's Bogam*
17 E. 32nd St. (bet. Madison & 5th Ave.) $40
212-683-2200

Koreatown

HAN BAT*
53 W. 35th St. (bet. 5th & 6th Ave.) $15
212-929-5588

Koreatown

HANGAWI*
12 E. 32nd St. (bet. 5th & Madison Ave.) $40
212-213-0077

Koreatown

Hyo Dong Gnk*
51 W. 35th St. (bet. 5th & 6th Ave.) $20
212-695-7167

Koreatown

Kang Suh
1250 Broadway (at 32nd St.) $30
212-564-5845

Koreatown

KRISTALBELLI
8 W. 36th St. (bet. 5th & 6th Ave.) $40
212 290-2211

Koreatown

Kum Gang San*
49 W. 32nd St. (at Broadway) $20
212-967 0905

Koreatown

Madangsui*
35 W. 35th St. (bet. 5th & 6th Ave.) $30
212-564-8333

Koreatown

Soul Garden
34 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-736-9002

West Village

Do Hwn
55 Commerce St. (at Bedford St.) $27
212 414-1224

East Village

Bon Chon
3 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212 228-2887

Brooklyn

Dokebi*
189 Grand St. (bet. Driggs & Rerfont Ave.) $25
718-782-1424

Queens

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Midtown East **Fusha Asian Cuisine** $35
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East Village **Lucky Cheng's** $30
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25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283 — Korean

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Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333 — Other

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494 Broome St. (bet. Wooster St. & W. Broadway) 212-219-0033 — Japanese

Midoriya★
167 N9th St. Brooklyn, NY 11211 718-599-4690 — Japanese

Family Market★
23-15 Broadway Astoria, NY 11106 718-956-7325 — Japanese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 718-461-1811 — Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354 718-939-0005 — Korean

H Mart Northern Blvd.
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700 — Korean

H Mart Union
28-02 Union St. Flushing, NY 11354 718-445-5656 — Korean

H Mart Williston Park★
400 Hillside Ave. Williston Park, NY 11596 516-739-0270 — Korean

H Mart Woodside
50-10 Woodside Ave. Flushing, NY 11377 718-446-0750 — Korean

Sakura-ya★
73-05 Austin St. Forest Hills, NY 11375 718-268-7220 — Japanese

Taiyo foods★
45-08 44th St. Sunnyside, NY 11104 718-392-2233 — Japanese

H & Y Marketplace
4711 Planview Rd. Hicksville, NY 11801 516-935-4041 — Korean

H Mart Great Neck★
485 Great Neck Rd. Great Neck, NY 11021 516-482-3113 — Korean

Nara Japanese Foods★
1894 Main St. Port Washington, NY 11050 516-883-1838 — Japanese

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522 Mamaroneck Ave. White Plains, NY 10605 914-683-6735 — Japanese

Fuji Mart Scarsdale★
116 White Plains Rd. Scarsdale, NY 10583 914-472-1466 — Japanese

H Mart Hartsdale★
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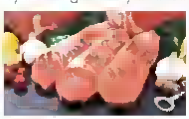

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H Mart Englewood
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201-871-8122 — Korean

H Mart Little Ferry
260 Bergen Tpke Little Ferry NJ 07643
201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave Ridgefield NJ 07657
201-943-9600 — Korean

Han Nam Chem*
1475 Paragon Blvd Fort Lee NJ 07024 — Korean

J MART
44 Chestnut St Ridgewood, NJ 07450
201-857-5738 — Japanese

Mitsuwa Marketplace*
595 River Rd Edgewater NJ 07020
201-941-8113 — Japanese

Ridgewood Fisheries
30 Prospect St Ridgewood, NJ 07450
201-670-0662 — Japanese

Fuji Mart Connecticut*
1212 Putnam Ave Old Greenwich CT 06878
203-698-2107 — Japanese

Million Asian Market
15 Orange St New Haven CT 06510
203-782-1234 — Other

Maido*
36 N Narberth Ave Narberth PA 19072
610-747-0557 — Japanese

Tokyo Japanese Store
5455 Ellsworth Ave Pittsburgh PA 15232
412-661-3777 — Japanese

SAKE

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313 Columbus Ave (bet. 74th & 75th St.)
212-877-4040 — Sake/ Shochu

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212-722-4564 — Sake/ Shochu

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212-753-5457 — Sake

Landmark Wine*
167 W 23rd St (bet. 6th & 7th Ave.)
212-242-2323 — Sake/ Shochu

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Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.)
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212-388-0770 — Sake

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718-507-6520 — Sake

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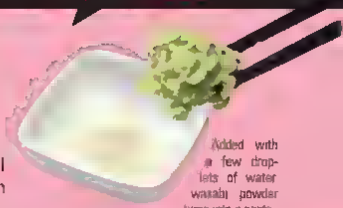
Chopsticks NY's Test Kitchen –Vol. 7–

In this section, chefs of various backgrounds test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. Each month a chef tries one featured seasoning or ingredient. This month Chef Renier Schoeman of Equus shares *Duck Tataki* and fresh pasta, incorporating "wasabi" powder



Added with a few droplets of water wasabi powder turns into a paste.

Duck Tataki Served with Wasabi Linguini

By Chef Renier Schoeman

"Wasabi is one of those ingredients that people find intimidating and assume its going to be too spicy. Most people don't realize that if you incorporate it into dishes that it has a delicious taste without being hot. Combining it with the duck was an easy choice. The slight sweetness from the tataki marinade, the hint of wasabi taste and the touch of sweet soy sauce create a surprising taste sensation."

— Chef Renier Schoeman

[For the Fresh Pasta]

(Ingredients)

- 1 egg beaten
- 1/2 tsp salt
- 1 cup all-purpose flour
- 2 tbsp olive oil
- 1 tbsp wasabi powder

(Directions)

1. In a medium sized bowl combine flour wasabi powder and salt. Make a well in the flour, add the slightly beaten egg and oil and mix. Mixture should form stiff dough. If needed, stir in 1 to 2 tablespoons water.

2. On a lightly floured surface, knead dough for about 3 to 4 minutes. With a pasta machine or by hand roll dough out to desired thinness. Use machine or knife to cut into strips of desired width.

3. Hang the strips up in order to dry a bit.

4. Cook the pasta and drop into an ice bath to cool it down quickly and set aside.

[For the Duck]

- 1 duck breast
- 1 oz soy sauce
- 1" piece of ginger
- 1 lemongrass
- 2 tbsp honey

1. Gently score the fat on the duck with a knife horizontally and vertically ¼ inch apart to produce a crosshatch pattern on the fat. Do not cut through the fat into the meat.

2. Slice ginger into thin slices and bruise the lemongrass. Mix with the honey and soy sauce and pour over the duck. Leave to marinate for about 1 hour.

3. In a very hot pan place the duck fat side down and cook for a minute or two constantly moving the breast around to avoid sticking.

4. Once the fat starts rendering out, turn the breast over fat should be golden brown in color.

5. Sear the other side and remove from heat. Place in the oven at 350°F and cook duck until core temperature is 120°F.

6. Cool duck down for about 30 minutes and slice into thin slices.

[For the Sauce]

- 3 oz heavy cream
- 1 tsp wasabi powder
- 1 tsp black sesame seeds
- Salt and pepper to taste

Place the cream in a pan and bring to a boil. Add the wasabi powder and sesame mix with a whisk until thickened. Season to taste.

(To Assemble)

Mix the sauce with the pasta and place in a bowl. Put the duck slices fanned out on top of the pasta. Garnish with Thai basil and sweet soy sauce. Serve at room temperature.

Renier Schoeman

Born and raised in South Africa, Chef Renier Schoeman's culinary background includes some of the best restaurants and hotels in the world. His Japanese girlfriend's family introduced him to Japanese cuisine and his ongoing appreciation for the freshest ingredients he can find. He is committed to traditional cuisine with innovative and creative influences. His favorite meal is homemade Yakisoba and his favorite ingredient in the Equus kitchen is fresh wasabi.

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Hamachi is Hot and Haute! Toro Hamachi Sizzles at Sushi Excellent

New Dorp is a historic neighborhood in Staten Island that was first settled in the seventeenth century (in Dutch, Nieuw Dorp means 'new village'). Despite the presence of modern malls, New Dorp retains a refreshingly old-world atmosphere. In its heyday, many New York notables lived here, including members of the Vanderbilt family. Today, New Dorp is home to a world-class Japanese restaurant that combines old-school charm with the latest culinary trends: Sushi Excellent.

Proudly living up to its name, Sushi Excellent specializes in sophisticated dishes featuring Toro Hamachi, the farm-raised 'fatty yellowtail' that's stirring up a tidal wave of excitement among foodies. "It tastes very good and very fresh," says Chef Osan Weng of the Toro Hamachi that is exclusively distributed in the U.S. by True World Foods. Aqua-farmed and flash-frozen for the best possible result, this Toro Hamachi has a uniquely fresh, "non-fishy" flavor and smooth, buttery texture. As its "fatty" title indicates, Toro Hamachi is high in oil content, containing 30 percent oil – double the oil content of ordinary yellowtail.

"Toro Hamachi also has a beautiful color," adds Chef Weng. The "bloodline" (dark, outer edge of the fish) is an appealing pinkish-red, whereas the bloodline of regular yellowtail is black so chefs often slice it off to showcase the fish's white flesh. Using Toro Hamachi, on the other hand – all of it, including the nutritious protein-rich, pink bloodline – helps restaurants cut down on waste, and delivers more protein per bite to health-conscious diners. Chefs and their customers agree: After you try Toro Hamachi, there's no going back to regular yellowtail.

Chef Weng is so inspired by the flavor, texture, and hue of Toro Hamachi that he's devised several signature dishes to showcase these qualities. The melt-in-your-mouth softness of Toro Hamachi cries out for crunchy contrast – so the chef provides toothsome accents. Crushed wasabi peas are the surprise ingredient in his signature *Summer Roll* appetizer, a rice-paper-wrapped treat that combines Toro Hamachi with mango, shishito peppers, and cucumber; it's topped with jalapeno pepper, orange compote, avocado emulsion, and a sliver of celery. *Pan-seared Toro Hamachi*, meanwhile, is crowned with an ethereal cloud of "citrus foam" (lemon, lime, orange juice, and yuzu whipped into a froth), the final flourish is a crispy parmesan-cheese chip!

Born in Fuzhu, China, Chef Weng trained at Tokyo's Shouya. After moving to the United States, he perfected the art of fusion cuisine, happily marrying Japanese food with elements of Chinese, French, and Italian cuisines. For a culinary artist of Chef Weng's caliber, Toro Hamachi is versatile, international material. The hottest item on his *Chef Special Roll* menu is *Monkey Jump*, a spicy treat that blends Toro Hamachi with tuna, avocado, mango, chili padi (Serrano chili paste), and masago (capelin roe) crunch.

For a dazzling finale, don't miss the *Wow* roll, featuring spicy Toro Hamachi, spicy salmon, roasted enoki mushrooms, and roasted asparagus, all wrapped in kombu seaweed and served with a garlic confit-lemon-anchovy sauce. The roll is then robed in foil and lit with a match, for an unforgettable flambe presentation. This popular menu item is on fire, literally!

Three examples of Toro Hamachi artistry, right to left: Sushi is elegantly plated atop an oba leaf. Sushi Excellent's signature *Summer Roll* appetizer; and pan-seared Toro Hamachi bathed in a frothy cloud of "citrus foam" (lemon, lime, orange juice, and yuzu).

Chef Osan Weng concentrates on making hamachi magic happen at Sushi Excellent of Staten Island.

The crowning flourish on Chef Weng's *Pan-seared Toro Hamachi* is a savory surprise: a crispy parmesan-cheese chip. The contrast between buttery Toro Hamachi and cheesy crunch is inspired.

The restaurant's romantic interior beckons lovers – and lovers of Toro Hamachi! One couple dines here on their anniversary date every single month.

Toro Hamachi is exclusively distributed by True World Foods

32-34 Papetti Plaza, Elizabeth, NJ 07206
TEL: 908-351-9090 / www.trueworldfoods.com
info@trueworldfoods.com
Please also find restaurants serving Toro Hamachi at www.torohamachi.com

Sushi Excellent
366 New Dorp Ln., New York, NY 10306
TEL: 718-667-5362
www.sushiexcellentny.com

KAWAII in New York

By Julie Szabo

"Home Cute Home"

I recently moved into the smallest apartment I've ever rented. The challenge: Could I make the decor as kawaii as the dimensions? With a little help from New York's best stores, the answer is *Hai!* If I could do it, anyone can. Here's how to cultivate a cute Japanese lifestyle at home.

For the most authentic Japanese sleeping experience, go to the ultimate source: Miya Shoji, where you may purchase a dreamy, traditional, handmade futon and tatami mat. If these wonderfully wabi-sabi items are not in your budget, definitely consider a *soba makura* (rectangular buckwheat pillow) for just $150.
Miya Shoji *www.miyashoji.com*

Illuminate your home with a true icon of 1950s modern design: an Akari Light Sculpture by design giant Isamu Noguchi. These table, floor, and ceiling lamps are handmade in Gifu, Japan, of washi paper and bamboo ribbing, and supported by a metal frame.
The Noguchi Museum *www.noguchi.org*

Staying organized is critical in a small space. Happily, Muji offers many space-saving storage solutions, including handsome stacking baskets and boxes to hide your stuff in style.
Muji *www.muji.com*

You probably have a functional fan already – now, how about a decorative fan? Choose from one of three styles, all gorgeously gold-accented, skillfully made and hand-painted by the craftspeople of Hakuchikudo in Kyoto.
Kiteya *www.kiteya.com*

With space at a premium, it helps to limit your library to good-looking titles that you can really use, again and again – like *The Very Small Home: Japanese Ideas for Living Well in Limited Space* (Kodansha), which is full of big ideas.
Kinokuniya Bookstore *www.kinokuniya.com*

Paper napkins are boring and environmentally un-friendly – replace them with furoshiki (fabric gift-wrap squares), which double as extremely elegant cloth napkins. These cotton squares lend bright, cheerful color to any table setting – especially if your tableware is plain white porcelain by Muji – plus they're machine-washable!
Kiteya *www.kiteya.com*

Julie Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Andrea Jones

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Shop Guide

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FASHION

Upper West — Bitz Kids*
410 Columbus Ave (bet. 79th & 80th St.) — 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) — 212-737-5545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.) — 212-534-8275 — Accessories

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's) — Clothing

Midtown East — Zero Halliburton
300 Madison Ave. (at 42nd St.) — 646-840-3800 — Accessories

Gramercy — Bradelis New York*
85 Madison Ave. (bet. 27th & 28th St.) — 212-586-2223 — Lingerie

West Village — Yemok
321 1/2 Bleecker St. (bet. Christopher & Grove) — 212-807-0100 — Clothing

East Village — Patricia Field*
306 Bowery (bet. Houston & Bleecker St.) — 212-966-4066 — Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.) — 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) — 212-473-0724 — Clothing

Tribeca — Bitz Kids Tribeca
275 Greenwich St. (bet. Murray & Warren St.) — 212-571-0803 — Clothing

Tribeca — Mike Inatome
93 Reade St. 2 Fl. (bet. 5th & 9th Ave.) — 212-566-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway) — 212-539-1431 — Accessories

Soho — Bradelis New York*
211 Elizabeth St. (bet. Prince & Spring St.) — 212-941-8629 — Lingerie

Soho — Facial Index
104 Grand St. (at. Mercer St.) — 646-613-1055 — Eyewear

Soho — Keoris Closet
71 W. Houston St. (Wooster St. & W. B way) — 212-387-7701 — Lingerie

Queens — Bradelis New York*
135-20 39th Ave. #HL 213 Flushing, NY 11354 — 718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652 — 877-486-4758 — Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop

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Midtown West — Book Off*
49 W. 48th St. (bet. 5th & 6th Ave.) — 212-765-1410 — Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway) — 212-268-7088 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) — 212-865-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) — 212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) — 212-302-8192 — Manga

Midtown East — Midtown Comics*
450 Lexington Ave. (at 45th St.) — 212-302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 6th Ave.) — 212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) — 212-631-0966 — Anime

West Village — AC Gears
59 E. 8th St. (bet. Broadway & University Pl.) — J Goods

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) — 212-598-3040 — Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.) — 212-473-5424 — Toy

East Village — Video Games New York*
202 E. 9th St. (at 3rd Ave.) — 212-539-1039 — J Goods

Soho — Sunrise Mart Soho
434 Broome St. (W. Broadway & Wooster St.) — 212-219-0033 — Video Rental

Brooklyn — Zekke Corp*
195 Plymouth St. (bet. Jay & Pearl St.) — 718-801-0037 — Book

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 — 347-498-1295 — Anime

New Jersey — Gundam Planet*
544 10th St. Palisades Park, NJ 07650 — 201-944-5305 — Toy

TRADITIONAL

Midtown East — Minamoto Kitchoon*
509 Madison Ave. (bet. 52nd & 53 d St.) — 212-409-3747 — Confectionery

Chelsea — KYOTOYA*
23 W. 15th St. (bet. 5th & 6th Ave.) — 212 414-0720 — General

East Village — Mokon
37 3rd Ave. (bet. 12th & 13th St.) — 212 995-5868 — Antique/General

Soho — Kimono House
131 Thompson St.(bet Prince & Houston) — 212-505-0232 — Kimono

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Midtown East — Ronin Gallery*
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Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) — 212-695-8035 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) — 212-674-0244 — Gallery

Queens — Gallery Gen
47-09 36th St. Long Island City, NY 11101 — 718-392-7717 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
560 6th Ave. (bet. 36th & 37th St.) — 212-869-7485 — Jewelry Supply

Midtown East — Ippodo Tea
125 E. 39th St. (bet. Lex & Park Ave.) — 212-370-0609 — Other Goods

Lower Mhn — The Mondern's Tea Room
21 Howard St. #201 (Lafayette & Broadway) — 917-767-1061 — Other Goods

Queens — Queens Crossing Mall*
136-17 39th Ave. Flushing, NY 11354 — 718-888-1234

New Jersey — Nippon Auto Leasing
2050 Center Ave. Suite 575, Fort Lee, NJ 07024 — 201-600-0000 — Other Goods

Online — IKI Japon
www.ikijapon.com — 950-562-5764 — Other Goods

Online — JPstatus
www.jpstatus.com — 888-330-8536 — Other Goods

Online — LUPICIA Fresh Tea
www.lupiciausa.com — 866-574-4832 — Other Goods

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Upper East — Sara Japanese Pottery*
350 Lexington Ave. (bet. 69th & 70th St.) — 212 772-3249

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LOOKING UPWARDS TO WISDOM AND STRENGTH

I have had the privilege of experiencing many exciting martial art practices during my years of reporting for Chopsticks NY magazine, but very few gave me the thrill and adrenaline of the Kyokushin Karate training.

The New York IKO Kyokushin Dojo, led by Shihan (master instructor) Katsuhito Gorai and his wife Elizabeth, has been the pioneer of Kyokushin karate in New York for the past 20 years. Trained by the original founder, Mas Oyama in Japan, they were appointed to lead the practice in the U.S. and develop this particular martial art crafted after World War II.

Following the spirit of Budo, Master Oyama wanted to create a Japanese martial art more in touch with the reality of his contemporary war-struck world. He got his inspiration not only from traditional Asian martial arts but also from Western fighting sports like boxing. He believed in training his mind and body for self-improvement, strength and discipline, to be ready when the need presents itself. Kyokushin was created as a full-contact martial art, geared towards defending or retaliating in real-life. Today, Kyokushin has more than 12 million practitioners and branches in over 120 countries.

My only training in martial art dates back from my teenage years when I played the Street Fighter video game on an old Super-Nintendo console. But here I was, 20 years later, in "Ryu" mode lined up in the dojo waiting for Shihan Gorai's class to begin! My fellow students are focused and disciplined.

A loud salutation "Osu" punctuates every interaction with the teacher. This rallying cry gives a tremendous sense of belonging to the group, the energy to overcome the challenges ahead and will prepare you mentally and physically to become a better person. The hour-long training starts with a short meditation session and a simple, yet effective warm-up. The class is mostly led in Japanese but Shihan Gorai is attentive to students unfamiliar with the forms' names and directs his students in English when necessary. I start to understand the meaning of "surpassing oneself" by practice and dedication. We diligently repeat the katas (forms) in unison, alternating offensive and defensive techniques. This is one of the best workouts of my life and there is not even one opportunity to slack off! As the Dojo Oath commands, there are no excuses when "pursuing the true meaning of the Martial Way."

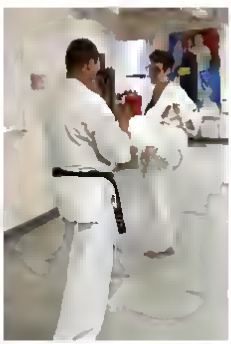
—Reported by *Ruth Berdah-Canet*

Kyokushin Karate
265 Madison Ave., 5th Fl. (at 39th St.), New York, NY 10016
TEL. 212-947-3334 | www.kkny.com

Stretching and flexibility are essential to avoid injuries and improve combat techniques in Kyokushin karate.

A kata is a sequence of blocks, kicks and punches involving movement forward, backward and to the sides.

Shihan Gorai guides me to focus on building core strength and project the energy towards the opponent.



Thanks Mike Mascarma for withstanding my power kick and making me forget about my stiff calves!

School Guide

The following is a list of schools where you can learn Japanese culture

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Upper West — Yonr True Self — Japanese
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M dtown West — The Nippon Club/JFNY — Japanese

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145 W. 57th St (bet. 6th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Langunge Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.)
212-687-8374

Midtown East — Hills Learning — Japanese

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380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
212-651-7903 www.hillslearning.com

Midtown East — ibec language institute, inc.* — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Jnpnn Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1256

Midtown East — Lnnguage House — Japanese
211 E. 43rd St. #1108 (bet. 2nd & 3 d Ave.)
212/949-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave. #300 (at 42nd St.)
212-809-4764

Midtown East — Rennen New York — Japanese
218 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-8700

Koreatown — BYJ USA Culture Clnss — Japanese
350 5th Ave. 5 FL (bet. 33rd & 34th St.)
212-601-2720

Chelsea — ABC Language Exchange* — Japanese
146 W. 23th St. #6E (bet. 6th & 7th Ave.)
212-663-7690

Chelsea — Tenn* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2600

West Village — NYU-SCPS — Japanese
7 E. 12th St. (bet. Un versity Pl. & 5th Ave.)
212-998-7160

Tribeca — Tribecn Langnnge — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212-219-9293

Long Island — Long Islnnd Jnpanese — Japanese
21 Beacon Hillrd. Port Washington NY 11050
516-883-5745

Long Island — Long Island Japanese Culture Center* — Japanese
2 Heisen Ave. Ste. 236 & Studio LL1 Port Washing
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Westchester — Gol NihonGo Langnnge — Japanese
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New Jersey — R/Lingo Learning Center — Japanese
2480 Lemo ne Ave #104 & 105 Fort Lee NJ
201-947-4707

TRAOITIONAL

Upper West — Ikenobo Ikebnnn School — Ikebana
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212/247-2549 www.se koushodou.com

Upper West — Sogetsn Ikebnnn School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Umsenke Chanoyu Ctr — Sado
153 E. 65th St. (bet. 3rd & l exington Ave.)
212/988-6161

Midtown West — Ellies NewYork Floral Design — Ikebana
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1410 Broadway #2618 (bet. 38th & 39th St.)
212-869-0500

Midtown West — The Nippon Clnb — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown East — Lotus Books and Gifts — Ikebana
151 E. 57th St. 2 Fl. (bet. 3rd & l exington Ave.)
212-744-8123

Chelsea — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212/255-3788

Lower Mhn — Takemon Calligraphy Class — Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.)
917-579-2192

Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
202-17A Oak Park Dr. Douglaston NY 11362
718-631-2537

Japan — Ohnra School — Ikebana
OharaNYC@hotmail.com
201-385-0353

MARTIAL ARTS

Upper West — Aikido Up Here — Aikido
3 Henshaw St. [bet. Riverside Dr. & Dyckman St.]
646-483-8700

Upper West — Koknshi Bndo Institute — Judo
332 Riverside Dr. (bet. 105th & 106th St.)
212-866-8777

Upper West — Shorinryu Matsubaynshi* — Karate
131 W. 72nd St. #2R (bet. Columbus & Amsterdam)
212-875-8936

Upper West — Shotokan Karate-Do NY — Karate
246 W. 60th St. (bet. Amsterdam & 10th Ave.)
212-799-5500

Upper West — UWS Kenshikan Karate* — Karate
529 Columbus Ave. (bet. 105th & 106th St.)
212 222 1172

Upper East — Aikido Shoho Dojo — Aikido
350 E. 52nd St. [at 1st Ave.]
646-509-6212

Upper East — NEMMAA Knizen Karate — Karate
1796 3rd Ave. (at 99th St.)
212-828-5678

Upper East — WTKO Honbn Dojo — Karate
206 E. 63rd St. (bet. 2nd & 3rd Ave.)
212-207-1907

Midtown West — D-Dojo — Karate
500 9th Ave. 12 Fl. (bet. 35th & 36th St.)
212.537-6441

Midtown West — New York Budokni — Kende
520 9th Ave. 16 Fl. (bet. 38th & 37th St.)
917 521-1480

Midtown West — Shinjunbnkan New York* — Karate
939 8th Ave. #307 (bet. 55th & 56th St.)
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"KORE WA NAN DESU KA"
[meaning] What is this?
[usage] The phrase is especially convenient while shopping and dining at a restaurant. You just point out the item you like to buy or eat and say "kore wa nan desu ka."

Midtown West — **Shinkyokushinkai NY** — Karate
520 8th Ave 18th Fl (bet. 36th & 37th St.) 646-235-0233

Midtown West — **World Oyama Karate** — Karate
35 W 31st St 6 Fl (bet. 5th Ave & Broadway) 212-629-7709

Midtown East — **Kanshinkaikai Karate** — Karate
YMCA 224 E 47th St. (bet. 2nd & 3rd Ave.) 212-756-9600

Midtown East — **KYOKUSHIN KARATE NY Branch*** — Karate
State of the Art Facility now open on Madison Ave. 3 Tri State area locations Edgewater NJ, Westchester NY and Midtown Manhattan
All ages & abilities welcome. Kyle Frew Trial Class available. Countless champions since 1953
265 Madison Ave. 5 Fl (at 39th St.) 212-947-3334 www.kkny.net

Midtown East — **Shido Gahuia** — Kendo
265 Madison Ave. 5th Fl (bet. 38th & 40th St.) 630-414-6144

Chelsea — **Boad Straat Dojo** — Aikido
214 W 29th St 3 Fl (bet. 7th & 8th Ave.) 212-477-0606

Chelsea — **Eizanryu Jujitsu Biwaho** — Jiu Jitsu
214 W 29th St 3 Fl (bet. 7th & 8th Ave.) 212-290-0927

Chelsea — **N.Y. Shana Ryu Karate** — Karate
37 W 26th St. 9 Fl (bet. 5th Ave. & Broadway) 212-430-9500

Chelsea — **New York Aikikai*** — Aikido
142 W. 16th St. 2 Fl (bet. 6th & 7th Ave.) 212-242-6246

Chelsea — **Shorinji Kempo NYC Branch** — Karate
64 E. 4th St. 3rd Fl (bet. 2nd Ave. & Bowery) 347-277-4361

Chelsea — **Tigar Schulmanaka** — Mix
35 W. 15th St. (bet. 5th & 6th Ave.) 800-583-9087

Chelsea — **U.S. Budo Kai-Kan*** — Mix
110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) 212-807-7336

Chelsea — **World Seido Karate*** — Karate
61 W. 23rd St. 2 Fl (bet. 5th & 6th Ave.) 212-924-0511

Gramercy — **World Kanrekai Karate** — Karate
4 W. 19th St. 3 Fl (bet. 5th & 6th Ave.) 212-477-7229

East Village — **Kamte Honma Dojo** — Karate
58 E. 11th St. 5 Fl. (bet. Broadway & University) 212-505-3690

East Village — **New York Jiu Jitsu*** — Jiu Jitsu
655 Broadway Samt (at Bond St.) 212-343-8310

Tribeca — **Kan Zen Instituta** — Kendo
54 Thomas St. (bet. Church St. & W. Broadway) 212-406-6104

Tribeca — **Dishi Judo Club*** — Judo
547 Greenwich St. (bet. Vandam & Charlton St.) 212-966-6150

Brooklyn — **Aikido of Park Slope** — Aikido
555 5th Ave. (at 15th St.) 718-788-5832

Queens — **School of Tajutsu** — Mix
475 Onderdonk Ave. Ridgewood, NY 11385 347-449-7035

Long Island — **NY Sun Tim Karate** — Karate
1370A Majors Path Southampton, NY 11968 631-696-4220

New Jersey — **Kohushikai Judo*** — Judo
24-28 Fair Lawn Ave. Fair Lawn, NJ 07410 201-797-8388

New Jersey — **KYOKUSHIN KARATE NJ Branch** — Karate
360 Old River Rd. 2 Fl. Edgewater, NJ 07020 212-947-3334

New Jersey — **Ridgewood Karate School** — Karate
30 Cottage Pl. Ridgewood, NJ 07450 201-447-2272

New Jersey — **Yoshitsuna Jujutsu Kai** — Jiu Jitsu
434 Broadway Bayonne, NJ 07002 201-725-9018

OTHER

Upper West — **Columbia Univ** — Music
2960 Broadway (at 116th St.) 212-854-7403

Upper East — **Saori Weaving Arts** — Other School
227 E. 67th St. (bet. 2nd & 3rd Ave.) 212-772-2997

Midtown West — **DaacaCatNY** — Dance
www.dancacatny.com

Midtown West — **Hariyama Ballet** — Dance
58-60 W. 39th St. 3rd Fl (bet. 5 & 6th Ave.) 10018 347-451-1801

Midtown West — **The Nippoa Club** — Dance
145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223

Midtown West — **John Shoji N.Y.*** — Jewelry Making
580 6th Ave. (bet. 36th & 37th St.) 212-[illegible]-7466

Midtown East — **SOBA Making** — Cooking

Soba Making Lesson Every Sunday. Session 12-2:30pm. The lesson will include a lecture on the history and nutrition of soba as well as soba tasting and hands of soba making. Contact Mr. Kotenbar at world_wide_soba_ny43@yahoo.co.jp
630 3rd Ave., 2 Fl. (at 51st St.) www.worldwide-soba.com

Midtown East — **The DOJO*** — Training Studio
The Dojo
Athletic Arts Training Center* now open near Grand Central! Performance arts, martial arts, dance, studio rentals. Movement Studies and more. 2500sf State of Art Facility fully equipped for rehearsals, auditions, group classes, personal training
265 Madison Ave. 5 Fl (at 39th St.) 212 947 3334 www.kkny.net

Chelsea — **CDBU** — Japanese Drum
69 W 14th St. 3 FL (bet. 5th & 6th Ave.) 917 304-2722

Chelsea — **Sachiyo ito & Dance Co** — Dance
405 W. 23rd St. #4G (at 9th Ave.) 212-627-0205

Chelsea — **Taha Kyudoja** — Kyudo

Kyudo, the practice of Zen archery, is a form of moving mindfulness. The focus of the practice is on cleansing the mind, rather than marksmanship. The target becomes a mirror reflecting one's mind at the moment of the arrow's release.
118 W. 22nd St. 6th Fl (bet. 5th & 7th Ave.) 212-613-0939 www.tokokyudojo.org

Tribeca — **Florentone School** — Music
364 Broadway (bet. Walker & White St.) 212-625-1338

KYOKUSHIN KARATE
BE A CHAMPION
The Dojo
NY 265 Madison Ave. 5th Fl. @ 39th St., NYC 10016
261 Halstead Ave, Harrison, NY 10528
NJ 360 Old River Rd. 2nd Fl. Edgewater, NJ 07020
212.947.3334 / www.kkny.net

Our newly expanded studio is now open.
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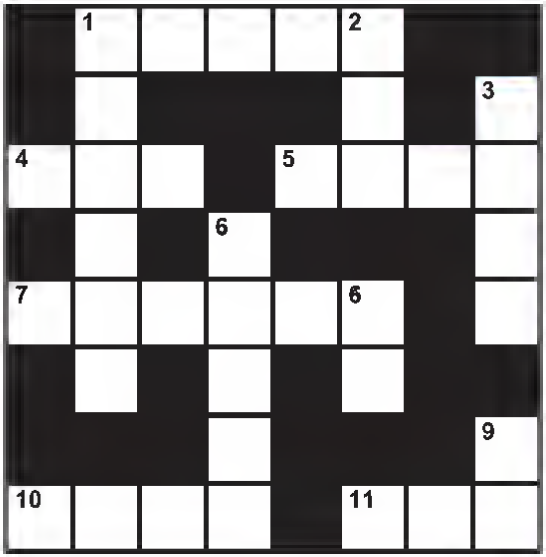
58-60 W 39th St 3rd Fl, NYC 10018 (Bet. 5th & 6th Aves.)
www.hariyamaballet.com / hariy.amaballet@gmail.com



Japanese CROSSWORD

Across

1. In September, Japanese people enjoy watching the ____ (moon)

4. ____ is a plant that produces rice

5. "Cotton" in Japanese

7. Shakespeare's *The Tempest* is called ____ in Japanese, it is also the name of a very popular Japanese boy band

10. In Japan, there is a tradition of making a promise by locking one's pinky with another's– this is called ____ kiri

11. "Uncle" in Japanese

Down

1. ____ *no Totoro* is the Japanese title of Hayao Miyazaki's anime hit *My Neighbor Totoro*

2. *Nihonga* (Japanese style paintings) use paints made from ____ (rock)

3. "Empty" is ___ in Japanese. The word is also a homophone of a word that means "China"

6. In Japan, there is a myth that a ____ (rabbit) is pounding mochi on the moon

8. "Home" or "house" in Japanese

9. ___ is a word that refers to the sun

©Chopsticks NY / Myles Mellor

Nippon Club CULTURE COURSES
日本クラブカルチャー講座

Conversation Cafe

Tue, September 9, 6:30 pm @ The Nippon Club
Chat in Japanese! All levels welcome!
$5 (refreshments incl.)/person
Space limited. RSVP to jpcourse@jfny.org

JF日本語講座
Japanese Language Course

Fall 2014
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Learn Japanese and Explore Japanese Culture with Us
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For more details:
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JAPANFOUNDATION NEW YORK
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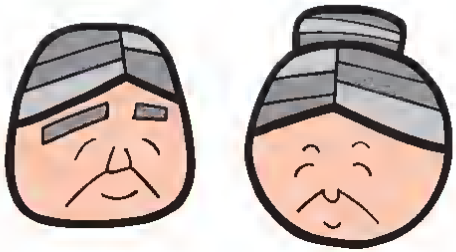
(212) 489-0299
jpcourse@jfny.org

THE NIPPON CLUB, INC
145 West 57th Street
New York, NY 10019
(212) 581-2223
culture@nipponclub.org

What on Earth?

敬老の日



KEIRŌ NO HI

In Japan, the third Monday of September is a national holiday called **Keirō no Hi**. It is a day of respect for elderly people who have contributed to society during their lifetime, and it celebrates their longevity. People show their appreciation by holding events, enjoying special dinners with elderly family members and giving presents.

Originally the custom started in a small village in Hyogo Prefecture about 60 years ago. The village leaders suggested holding a banquet for elderly residents for the purpose of supporting them and building a community together. For the event, they chose a day during the farmers' off-season when the weather would be mild, which was September 15th. This gradually spread nationwide, and Japan finally established the day as Keirō no Hi in 1966. Keirō no Hi had been observed on September 15th until 2002, at which point Japan amended the National Holiday Law to always place it on the closest Monday to create a three-day weekend.

Now Japan is becoming a super elderly society, whose aging rate (the percentage of people over 65 years old in the total population) exceeds 21%. So management of caring for them is a critical issue, especially because Japan's birth rate is declining at the same time. The current ratio of elderly to the total population is 1 to 5, but in the year 2055 it is estimated to become 1 to 2.5. This means there will be fewer people to both financially and physically support elders' lives. In order to reduce this risk and create a better foundation for the future aging society, the Japanese government is now trying to reorganize the pension plan, establish solid welfare and medical support systems, and consider various strategies to maintain or increase the current birth rate.

It is important to preserve the demographical balance, but there is another way to look at the situation: maximizing the elderly as a work force. Though the current retirement age in Japanese companies and offices varies from 60 to 65 years old, there are many healthy elders who are willing to work. According to a governmental report on aging society in 2010, 46.2% of men and 26.9% of women in their late 60s are still working. Maximizing such motivated elders for the work force might encourage their independence, and ultimately the balance between people who are financially dependent and ones who support the dependents would become more even. While elders become weak physically as they age, it is true that they have more experience and knowledge that can be used in practical situations. Building a society to appreciate elders should be seriously considered. This is exactly what the village leaders in Hyogo envisioned 60 years ago.

Entertainment Event / Leisure

Exhibition

Through August 28 FREE

"POP x KITSCH x KAWAII" Marico Ishibuchi Exhibit

Born in 1958 fashion/graphic designer Marico Ishibuchi had a hard time identifying what made her truly original until she came to New York City to study design and was inspired by Steve Job's commencement speech at Stanford. The "Deal with Urself" exhibit featuring graphic works on T-shirts, hoodies, tote-bags and more showcases her works that evolve around the concepts of "pop kitsch and kawaii (cute)" and her efforts to create works that communicate her vision and passions.

Location: Consulate General of Japan in New York, Japan Information Center Gallery
299 Park Ave., (bet. 48th & 49th Sts.), 19Fl.
New York, NY 10171
marcoishibuchi@gmail.com
www.babyponynyc.com

September 3-8 FREE

Migration ' Exhibition by Henako Nakazato

Sara Japanese Pottery

Sara Japanese Pottery will present an exhibition of new ceramic work by Hanako Nakazato. This exhibition will feature side-by-side works made in both of her studios, one in Karatsu, Japan and the other in Union, Maine. Like a migrating bird, Nakazato travels and works each year in two different countries. This regular shift between her native culture in Japan and her adopted culture in the U.S.A. infuses her work with elements at once familiar and foreign. An opening reception will be held Sept. 3.

Location: 950 Lexington Ave., (bet. 69th and 70th Sts.)
New York, NY 10021
TEL: 212-772-3243 / www.saranyc.com

September 17-30 FREE

Home Away From Home 10th Exhibition

The Alumni Association of Teme Art University NY Club

Home Away From Home (HAFH) is the annual art exhibition by The Alumni Association of Tama Art University NY Club, organization established in 2003. The HAFH was launched in 2004 and this year it celebrates its 10th anniversary, with 25 artists presenting their artworks in this exhibition. A book with the members' artworks, which was published in its 10th anniversary, will be sold during the exhibition. Reception will be held on Sept. 18, from 6-8pm.

Location: TENRI Gallery
43 A W. 13th St., (bet. 5th & 6th Aves.), New York, NY 10011
tamabnewi@gmail.com

September 18-21

Satomi Den Solo Glass Works Exhibit "Race × Lace"

Globus Weshitsu KeiSui-an

Satomi Den, a Japan based Korean glass artist, will be holding her solo glass works exhibition "Race × Lace " at Globus Washitsu KeiSui-an, a teahouse in a penthouse off Union Square. Satomi utilizes a traditional family crest or lace, resulting in her glass works remaining true to her identity strongly influenced by both Japanese and Korean culture. She creates exquisite black glass art with delicate lace patterns on tea ceremony bowls & utensils. During the exhibit, several tea ceremonies will be conducted by Souheki Mori of Tea Whisk, who is a Japanese tea ceremony master in New York.

Location: 889 Broadway, PHC (bet. 19th & 20th Sts.)
New York, NY 10003
www.tea-whisk.com

Event Feature

September 6

JAPAN BLOCK FAIR

Over 20 Japanese restaurants will be setting up booths in the West Village to serve up delicious, classic Japanese street festival dishes such as grilled squid, yakisoba (fried noodles) and fire grilled pork, at the Japan Block Fair from 11 am to 6 pm. This year, the street fair has partnered with ISTOPE Foundation, a non-profit organization that aims to encourage and support Japanese university students achieve their entrepreneurial and business goals. Students from Tohoku University will also be participating in the festivities this year and will be offering handmade wooden sake cups, moisturizing tsubaki oil hand-cream, healthy juice

made from tomato grown in Tohoku and many more, all of which are not often spotted in New York City. A variety of Japanese merchandise such as traditional wraps and artisan crafted jewelry will also be showcased. It's sure to keep adults and children of all ages entertained throughout the afternoon.

Location: 6th Ave. (bet. Washington Pl. & Waverly Pl.)
New York, NY
www.japanblockfair.com

Performance

August 28-31 FREE

"Robinson (to) Crusoe" Theater Performance

Theatre Arts Japan

Theatre Arts Japan will be producing an adaptation of

Asaya Fujita's "Robinson (to) Crusoe", a comedy that deals with serious issues of cultural conflict. The play features two men from Korea and Japan at the end of World War II who find themselves stranded on a remote island. The plot unfolds as the two attempt to communicate with one another although they speak different languages. Because the nationality of the characters in Fujita's version is known, the play and the characters appear more realistic making the lessons learned more satisfying and the production more relatable. Tickets are free and available to reserve on Theatre Arts Japan website.

Info. www.TheatreArtsJapan.org

September 6

Tempei Nakamura Piano Solo Live

Tenri Cultural Institute

Bridging Japan and New York, global pianist and composer Tempei Nakamura will be performing his original compositions in a piano solo performance and also with guest violinist Hector Falcon at Tenri Cultural Institute. Tempei started playing piano when he was 5 years old and performed in his own solo concert at Carnegie Hall in 2010. He is annually on tour throughout Europe and also performs in his own project, "Hidden Concert Tour" in the mountains of world heritage Kii Peninsula.

Location: 43A W. 13th St.
(bet. 5th Ave. & Ave. of the Americas)
New York, NY 10011
TEL: 212-645-2800
tci@tenri.org

September 11

7th Annual Circle Wind Concert

Kaufman Music Center Merkin Concert Hall

The 7th Annual Circle Wind Concert commemorates the 13th anniversary of the 9.11 tragedy as well as the 3.11 earthquake/tsunami disaster in Japan. The program features the Japan Choral Harmony choir joined by Lyceum Kennedy Japanese School with selections from their concert in Seville, Spain this past May. The concert will include "Kusunoki" a tribute to Hiroshima/Nagasaki atomic bomb victims composed by Japanese rock star/actor, Masaharu Fukuyama, the second generation of a Nagasaki atomic bomb victim. The program also features the Gregory Singer & Manhattan Symphonic Chamber Orchestra.

Location: 129 W. 67th St.
(bet. Amsterdam Ave. and Broadway)
New York, NY 10023
TEL: 201-264-5825
www.jch-tome.org

October 11

X Japan Concert at Madison Square Garden

Live Nation

Internationally renowned rock icons X Japan returns to the United States this October bringing their legendarily edgy brand of rock to New York City for one night at Madison Square Garden. Presented by Live Nation, the concert event marks the band's first show together in 3 years and will feature fan favorites as well as previously unreleased and never before performed music. New York Comic Con is sponsoring this event. For more information, please visit www.xjapanmusic.com

Location: Madison Square Garden
4 Pennsylvania Plaza, New York, NY 10001
www.ticketmaster.com/XJapan-tickets/artist/723909

Event

August 20-September 1

Back-to-School Special Gift Event

MIKI HOUSE

Japanese premium fashion retailer of children's apparel, shoes and accessories, MIKI HOUSE America Inc. invites families to a back-to-school event. From Aug. 20 through Sept. 1, customers will receive a complimentary MIKI HOUSE original pitcher & mug set with purchases of $200 or more at mikihouse-usa.com, and their store in Bloomingdale's 59th Street in New York City. One per purchase while supplies last.

Location: 1000 Third Ave. (at 59th St.), New York, NY 10022
info@mikihouse-usa.com

September 9

Conversation Cafe Presented by JF Japanese Language Course

The Nippon Club/The Japan Foundation

The Nippon Club and The Japan Foundation will hold a JF Japanese Language Course Conversation Café offering a fun and interactive conversation opportunity on Sept. 9 at The Nippon Club. Chat in Japanese with native speakers and fellow Japanese learners over a cup of Japanese tea and snacks. Moderated by a Japanese language instructor, the cafe will provide an opportunity for you to learn about Japanese culture as well as language in a relaxed atmosphere. All levels are welcome! Space is limited and RSVP is required.

Location: The Nippon Club
145 W. 57th St., (bet. 6th & 7th Aves.), New York, NY 10019
TEL: 212 489 0299 / www.jfny.org
www.jfny.org/language/events.html

September 11

Shochu "Kura no Shikon" Tasting Event with the Brewer

Komasn Jyozo / KOA Restanrant

Newly opened KOA Restaurant will host a "Kura no Shikon" tasting party that features the premier handcrafted sweet potato shochu paired with KOA's flavorful modern Chinese-inspired appetizers. The concept behind KOA evolves around their healthier soymilk broth noodles topped with decadent meats, spices and seasonal vegetables called SORBA. During the 2 hour event, from 5:30 pm to 7:30 pm, sweet potato shochu, "Kura no Shikon" will be served for free. RSVP to rsvp@koanyc.com by Sept. 7 for your spot.

Location: 12 W. 21st St., (bet. 5th & 6th Aves.), New York, NY 10010
TEL: 212 388-5736 / www.koanyc.com

September 13

Sake Expo & Food Show 2014

JFC International, Inc.

JFC International Inc. will hold its annual food and sake tasting event, the Sake Expo & Food Show 2014 at the New Yorker Hotel. This year, a variety of sake and foods from over 70 Japanese companies will be showcased. The event will feature wagyu Japanese premium beef and new products from Japan including Musashino Beer, as well as a sake serving demonstration by brewers from Japan.

Location: The New Yorker Hotel
481 8th Ave., (at 34th St.), New York, NY 10001
Info: www.jfc.com/sakeexpo
TEL: 908-525-4400

September 18

11th Annual "Joy of Sake" Tasting Event

The Joy of Sake

The Joy of Sake will be celebrating its

11th anniversary this year at The Altman Building in Chelsea. The event offers an unparalleled opportunity to taste 370 of Japan's finest sakes in peak condition many otherwise unavailable in the U S All the sakes are featured with sake-friendly dishes created by top New York chefs and restaurants Participating restaurants will include 15 East Bond Street Momofuku Ssam Bar Sakagura Brushstroke Megu Aburiya Kinnosuke, Sushi Samba wd-50 Hibino Sakamai En Japanese Brasserie Bozu Ramen Lab and Izakaya Alley

Location: 135 W 18th St., (bet. 6th & 7th Aves.), New York, NY 10011
www.joyofsake.com

October 4

Japanese Food & Restaurant Expo

New York Mutual Trading

New York Mutual Trading pioneered the concept of the distributor partnering with the Japanese vendor directly to make new items available in the United States. Every fall they have an annual Japanese food and restaurant expo for trade businesses in New York City to show off their new products in the areas of packaged foods, seasonings and beverages. This year's event, which is now in its 21st year will allow people involved in New York's food and beverage industries to meet the exhibitors, test new products and place orders for their restaurants bars or stores The expo also offers informative demos about what's popular in Japan This event is for industry only

Location: Metropolitan Pavilion
125 W 18th St., (bet 6th & 7th Aves.), New York, NY 10011
Info: www.nymfc.com
TEL 201-933-9555

Happenings

Up to $60 Off IH Rice Cookers

Kitchenware Central

Kitchenware Central has been offering a well curated collection of handpicked premier kitchen goods and essential home appliances to customers across the East Coast. Mention Chopsticks NY throughout the month of September and get up to $60 off Zojirushi or Tiger IH Rice Cookers Also offered are 10% off other non-IH rice cookers and up to 20% off various other essential kitchen items. The knowledgeable owners of this one-stop shop will help guide each customer to find the perfect home solution Free parking available

Location: 1635 Lemoine Ave., Fort Lee, NJ 07024
TEL 201-886-0003 / www.kitchenwarecentral.com

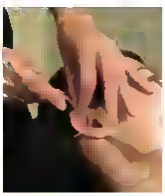
Speed Dating & BBQ Party $10 OFF Event Entry

MeetJapanLady.com

MeetJapanLady.com a matchmaking service specializing in connecting professional men with Japanese women is hosting a Speed Dating event on Sept. 13 in New York City and a Barbecue Party in New Jersey on Sept. 14 All Chopsticks NY readers will get $10 off either or each of the $50 events. MeetJapanLady.com also offers matchmaking consultations throughout the year in New York City

Info: www.meetjapanlady.com/nyc
TEL 443-470 5750

57% Off Ear Acupuncture Special



iDO Holistic Center

Located in Midtown Manhattan iDo Holistic Center focuses on holistic therapy treatments crucial for relieving stress and pain resulting from city living, work life and muscle strain Specializing in Japanese acupuncture and Shiatsu massage iDo Holistic Center is offering their ear acupuncture service for $49 (Reg. $115) throughout the month of September Ears are full of pressure points that can be triggered with acupuncture needles to promote health including weight loss and smoking cessation

Location: 22 E. 49th St., 3rd Fl. (bet Madison & 5th Aves.)
New York NY 10017
TEL 212 599 5300 / www.idocenter.com

10% Off Organic Spa Pedicure + Free Keratin Gloves Hand Spa

W nails

Popular for its Japan-style gorgeous nail art designs and skilled Japanese nail art technicians, W nails opened its doors this past April in the Midtown East neighborhood Throughout September W nails is offering a special 10% off the Organic Spa Pedicure with complimentary hand spa treatment keratin gloves, to all clients that mention Chopsticks NY when making a reservation. The Organic Spa Pedicure includes cuticle treatment, organic spa mask, keratin socks callous removal 10 minute massage and pedicure

Location: 1059 2nd Ave., (bet 55th & 56th Sts.), New York, NY 10022
TEL 212-355-3030 / www.wnailsny.com

Happenings Feature

Special, Hands-on Art Events for Children

UNIQLO USA, Inc.

On July 18 in the midst of summer vacation, a global clothing company, UNIQLO hosted a hands-on art workshop inviting 40 children from across the city to UNIQLO's 5th Avenue Flagship store on their SPRZ NY floor This event was made possible in conjunction with the nonprofit Free Arts NYC and the NYC Department of Homeless Services (DHS) The children gathered at the store to learn about art, and had fun creating their own art-inspired T-shirts, inspired by the work of contemporary Japanese artist, Yayoi Kusama who is featured in UNIQLO's SPRZ line

At the event, the children, ages 8-11, were guided through the SPRZ floor and viewed Kusama's artwork and participated in discussions Afterwards, the children were paired with volunteers and mentors from UNIQLO DHS and Free Arts NYC, and enjoyed creating their artwork through exploring different mediums such as sketching, painting and stamping.

Free Arts NYC's mission is to provide underserved children and families with a unique combination of educational arts and mentoring programs that help them to foster the self-confidence and resiliency needed to realize their fullest potential while the NYC DHS employs a variety of innovative strategies to help families and individuals successfully exit shelters and return to self sufficiency, and art is a great outlet in which to do so The project is truly something all of these children will be able to connect with, as art knows no bounds, and there are no mistakes in art. Commissioner Gilbert Taylor of the NYC DHS was in attendance

Location: UNIQLO 5th Avenue Flagship Store,
666 5th Ave. at 54th St., New York, NY 10103
Info: www.uniqlo.com

Win Super Black Vinegar
Yazuya

Kickstart the fall season with an extra boost of energy from Japan's popular natural health drink Super Black Vinegar by Yazuya. Made from mochi-rice using a traditional method that takes 21 days the rich, aromatic vinegar is packed with essential amino acids known to support weight loss, better skin and overall well being. The first 50 applicants to enter who mention Chopsticks NY will win a Super Black Vinegar to kickstart a healthier daily routine

For more information or to enter
TEL 800 828 0895
www.puretyharvest.com/blackvinegar/0001

Free Diagnosis and Complete Examination
Do-in Seitai

Do-in Seitai will be offing a free diagnosis and complete examination of your condition (a $70 value) until the end of October. At Do-in Seitai Center they offer seitai shiatsu, which is taken form ancient Japanese healing methods, and helps cure your chronic pain in the joints in your neck back shoulder and legs. Their goal is to cure pains so surgery is not needed

Location. 141 E. 55th St., #2E
(bet. Lexington & 3rd Aves.)
New York, NY 10022
TEL 212-697 9114
www.dounseitai.com

$20 Off Head Spa with Ritz
Salon Vijin

Salon Vijin stylists create sophisticated looks that are modern and chic as well as styles that are easy to maintain. Salon Vijin's stylist Ritz has over 15 years beauty experience. Until the end of September, customers getting a head spa with Ritz will get $20 off the price. At Salon Vijin you can reach your full beauty potential through a hairstyle that has been designed exclusively for you

Location. 22 E. 1st St. (bet. Bowery & 2nd Ave.)
New York, NY 10003
TEL. 212 664-0664 (English) / 212-997-2222 (Japanese)
www.salonvijin.com

20% Off Services for New Customers
L i Wave

The Japanese stylists at the Long Island based salon L i Wave use their advanced techniques honed over years of training to bring out the individuality of their clients through the styles they create for them. The salon also provides eyelash perm and gel nail services and its relaxed atmosphere is an oasis of calm. Through Sept 30, L.I. Wave is offering new customers 20% off any of its services. please be sure to mention Chopsticks NY when you make an appointment

Location. 18 Haven Ave. (bet. Franklin Ave. & Main St.)
Port Washington, NY 11050
TEL. 516-883 3046 / www.liwavesalon.com

THE JOY OF SAKE
THE WORLD'S BEST SAKE CELEBRATION

Thursday, September 18, 2014
6:00pm–9:00pm
The Altman Building (135 W 18th St)

Tickets: $105 ($115 at the door)
Available at www.joyofsake.com

370 premium sakes including 2014 U.S. National Sake Appraisal gold and silver award winners

Plus sake appetizers presented by 15 of NY's top restaurants!

硝子田聡美

Satomi DEN Glass Works Exhibition Race × Lace
Sep.18 - 21 1 pm - 6 pm 於：憩翠庵 茶：森宗碧
Satomi DEN creates exquisite black glass with delicate lace patterns on tea ceremony bowls & utensils.
The Tea Ceremony will be conducted by Soubeki Mori of Tea Whisk on the weekend at KeiSui-an 889 Broadway, PHC Globus Chashitsu, NYC 10003www.nycwashitsu.com
RSVP to info@tea-whisk.com/www.densatomi.com

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21st Annual

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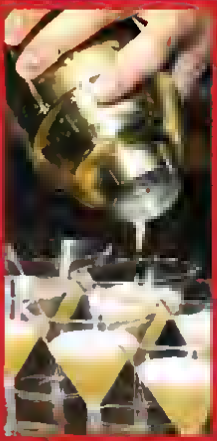

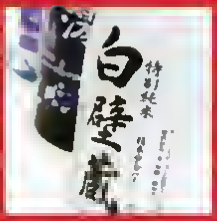

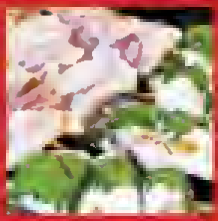

OCTOBER 4th, 2014
Saturday 10am-5pm

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125 West 18th St. New York, NY
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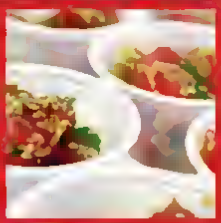

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